

THE NATIONAL

PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

COLD CUTS with HOT SALES APPEAL



A PAGE FROM THE FEARN NOTEBOOK

Hot days give a natural seasonal boost to cold cut sales. Almost any sausage product sells better because of seasonal demand, but for a real lift in sales and profits you need the extra help of FEARN ingredients.

For luscious sausage flavor with vigorous sales appeal, Fearn Protein Flavor Builders are the answer. Follow through with Fearn enriched binders, distinctive seasonings, and cures with pure maple base and added flavor building ingredients, and you'll be amazed at the way old items get a lusty lift in consumer appeal.

All Fearn ingredients are designed to be used in your regular formulas, without changing the tested methods of sausage and curing experts. They'll give you extra advantages, higher yields and added sales appeal that bring extra dollars of profit for the pennies you invest. May we tell you more?



fearn

adds sales and profits from added zest and flavor

Get perfect emulsions faster,

at lower cost...

with **Buffalo** self-emptying
SILENT CUTTERS



There are no startling facts to give you about **Buffalo** Silent Cutters. They are simply well-designed, well-constructed, highly efficient machines that can turn out from 200 to 800 pounds of sausage meat in 5 to 8 minutes at the lowest possible cost. The meat comes out fine in texture, free from lumps and sinews, and is so conditioned that it will absorb the maximum of moisture and seasoning.

The self-emptying feature available on most models is simple and efficient. When you open an air valve and lower the plow, the entire load dumps automatically. There is no hand scraping required.

There are more **Buffalo** sausage-meat cutters in service than any other make. We'd like an opportunity to show you why this equipment gets the nod from so many buyers...why large chain stores contracts specify that sausage must be made with **Buffalo** Silent Cutters. Please write to us for additional facts. Our representative will gladly call on you.

Buffalo...
the best-known
name in sausage-
making equip-
ment for more
than 80 years



JOHN E. SMITH'S SONS CO.

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Sales and Service Offices in Principal Cities

dial...

or beam..



FAIRBANKS-MORSE Scales are Better

"all weighs"

For all packing plant weighing operations, there is a Fairbanks-Morse Scale that exactly suits your requirements. Whether it is a Dial Scale or a Beam Scale, accuracy... fast operation... ease of reading... long service... are built-in Fairbanks-Morse advantages that provide the easy way to "weigh."

Fairbanks-Morse Printomatic Dial Scales and Type Registering Beam Scales are available to supply a

printed record of all weights... to eliminate the human element and simplify record keeping. Your Fairbanks-Morse weighing expert will be glad to review your weighing operations and recommend the scales that will help you "all weighs." Fairbanks, Morse & Co., Chicago 5, Ill.



FAIRBANKS-MORSE

A name worth remembering

DIESEL LOCOMOTIVES • DIESEL ENGINES • PUMPS • SCALES
MOTORS • GENERATORS • STOKERS • RAILROAD MOTOR
CARS and STANDPIPES • FARM EQUIPMENT • MAGNETOS



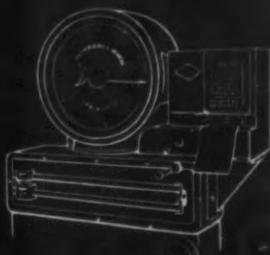
Bench Scale



Full Capacity Beam



Portable
Dial Scale



Printomatic Dial Scale

Bulls See RED?



Bulls are color-blind. Scientists have disproved the theory that they "see red." Famous matadors agree that when "El Toro" blows his top at sight of a waving red cape, it's the waving . . . not the red . . . that riles him.

COARSE SALT FOR SAUERKRAUT?



Another popular misconception is the belief among some makers of sauerkraut that they must use the very coarsest crystals of salt. Scientists know that light, bulky salt (such as Diamond Crystal's grain for the purpose) spreads more easily in the vat. This results in uniform salt distribution and much better control of sauerkraut fermentation.

DO YOU WANT FACTS?



For sauerkraut or any other "salt minded" product, Diamond Crystal has just the right grain and grade for you. If you want facts about salt requirements for your processes, just write our Technical Director. He'll gladly recommend the correct grade and grain of Diamond Crystal Salt for best results. Diamond Crystal, Department I-16, St. Clair, Michigan.

DIAMOND CRYSTAL
All-Weather
PROCESS **SALT**



THE NATIONAL PROVISIONER

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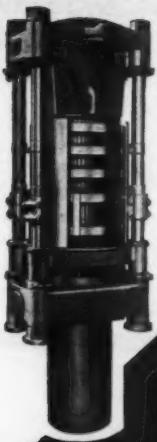
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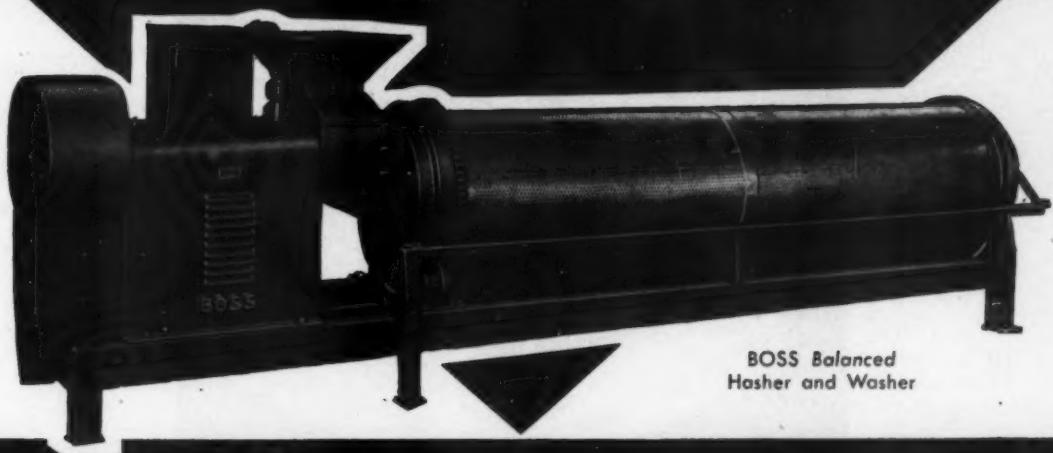
BOSS Balanced
Crackling Press.



BOSS Balanced
Cooker.

CAPACITY PRODUCTION MAXIMUM RECOVERY HIGHEST QUALITY

WHEN A RENDERER ACHIEVES ALL THREE
...THE SITUATION IS WELL IN HAND!



BOSS Balanced
Hasher and Washer

But you defeat your own efforts if you fail to hash and wash offal before sending it to the cooker; for unhashed offal adds to cooking time and reduces recovery, and unwashed offal adds color to your product.

The BOSS combination Hasher and Washer, shown here, will add to your production, your recovery and the quality of your product by delivering material to your cooker clean and in proper size for most efficient cooking. It is entirely self contained; completely wired and ready for connection to your power line. Motor, wiring and drives are protected

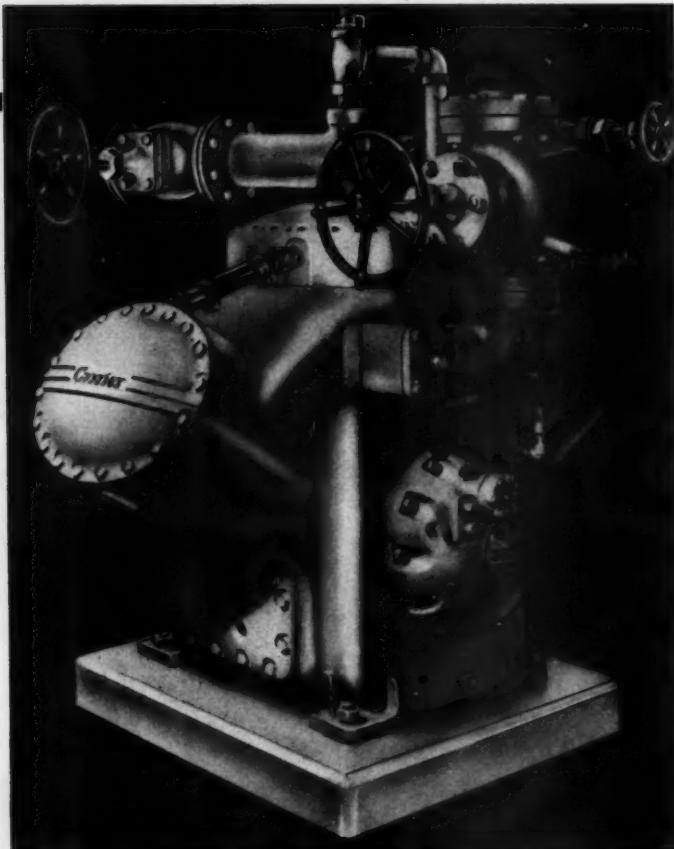
by splash proof, ventilated cover and complete assembly is hot dip galvanized after fabrication. Adjustable cast iron feet simplify installation on uneven floors. Electrical system features magnetic starter with overload and "no voltage" protection, and is push button operated for start, stop and reset.

Call your nearest BOSS representative for operating details and for further information about design and construction features. Also write for the BOSS Catalog of balanced rendering plant equipment. It's free!



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

THE LATEST DESIGN IN LARGE RECIPROCATING COMPRESSORS!



FROM CARRIER—the firm that was first with the Centrifugal Refrigeration machine, first with large, safe, absorption-type refrigeration machines, first with Cold Diffusers and Evaporative Condensers, first with scores of refrigeration advancements—comes this new Reciprocating Compressor with new features, new performance, new compactness. It was developed by Carrier engineers from years of practical experience to best answer the needs of commercial applications requiring from 50 to 200 horsepower in single units.

Cold storage, food freezing, breweries, packing houses, air conditioning, and many other applications that demand reliable refrigeration, will find this new Carrier Compressor setting new standards of efficient, economical performance.

Minimum weight and vibration—under most conditions the compressor can be located on upper floors.

Direct or belt driven—can be powered by motor, gas or Diesel engine, or steam turbine with gear. May be operated as dual units from a single motor with a double shaft.

High partial load efficiency—latest design in cylinder unloading also provides unloaded starting so that normal torque motors may be used.

Uses most refrigerants—can be operated with ammonia, "Freon-12," "Freon-22" and many others.

Extra mechanical features—water-jacketed cylinder heads . . . forced feed lubrication . . . built-in safety controls . . . vapor cushioned valves . . . external oil cooler . . . efficient centrifugal-type oil separator.

For complete information about the new, large Carrier Compressor, call your Carrier representative, or write Carrier Corporation, Syracuse, N. Y.

Carrier

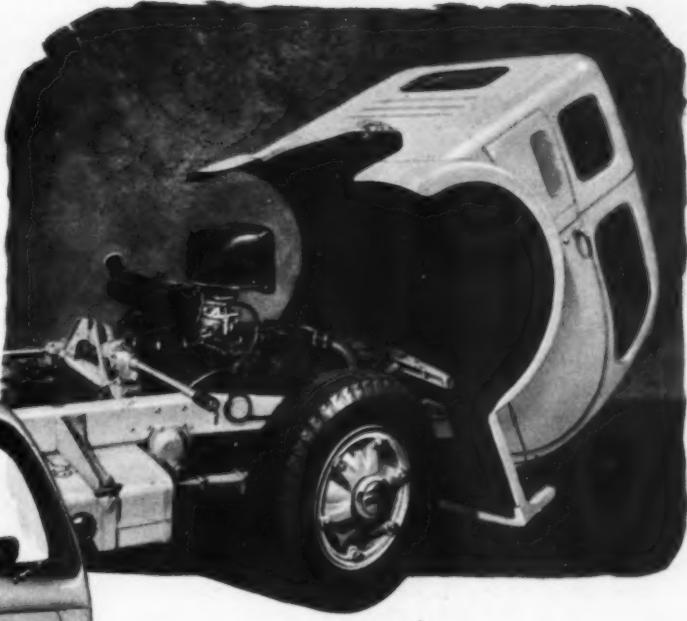
AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING

PERFECT FRONT-END ACCESSIBILITY

...for both driver and mechanic

THE DRIVER saves time and energy . . . thanks to curb-level step, wide doors, low cab floor with no obstructions to interfere with getting in and out either side, quickly and easily.

THE MECHANIC saves time, is able to do better work . . . thanks to complete accessibility of mechanical parts at "bench-height". Power-lift cab provides this in less than 30 seconds at the turn of a key.



THIS ENTIRELY NEW KIND OF TRUCK is a modern machine tool of transportation . . . engineered to do more work in less time. It saves time . . . "getting there" in present-day traffic, parking and unloading. It saves driver energy . . . helps to make him a better driver. It saves servicing and inspection time . . . permits the maintenance man to do better work because of "bench-height" accessibility to the engine and all front-end mechanical parts. Ask your local White Representative for all the time- and cost-saving facts as they apply to your business.



THE WHITE MOTOR COMPANY
Cleveland 1, Ohio, U. S. A.
THE WHITE MOTOR COMPANY
OF CANADA LIMITED
Factory at Montreal



FOR 50 YEARS THE GREATEST NAME IN TRUCKS



Step Up Fat Salvaging Efficiency with GLOBE DRY RENDERING EQUIPMENT

You can reclaim larger amounts of marketable fats, boost your profits and offset high operating costs easily . . . today! Look what Globe offers in Dry Rendering Equipment:

Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.

Globe Crackling Receiver or Percolator allows quick, thorough drainage of all free fats from cracklings discharged from the cooker.

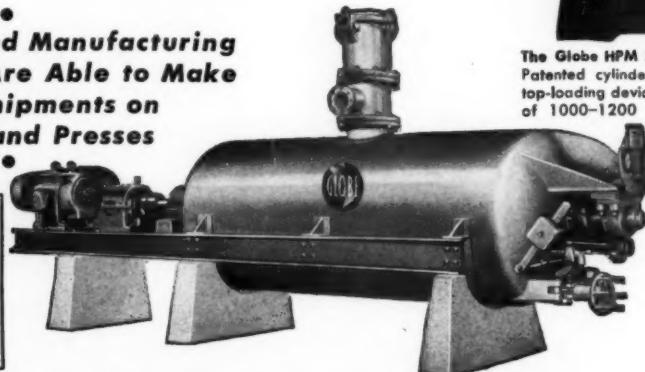
Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}$ ¢ per ton.

This Globe equipment was developed after long study and consultations with packinghouse engineers, and has been proved in packing plants all over the country.

Write for information today. We'd be glad to help you plan your new installation—at no obligation, of course.

•
Due to Increased Manufacturing Facilities, We Are Able to Make Prompt Shipments on Cookers and Presses
•

See the new Globe Catalog for complete engineering data on this and other Globe Rendering Equipment.



The Globe HPM 500-Ton Hydraulic Curb Press. Patented cylinder tamper and easily-charged top-loading device permit rated hourly capacity of 1000-1200 lbs. of unpressed cracklings!



The Globe Flowing Drive Dry Rendering Cooker. High starting torque motor is silent, dependable. The agitator shaft is driven by a flexible combination "V" belt-enclosed herringbone reducer directly coupled to agitator shaft. Agitator paddles are replaceable and fully adjustable.

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** Company

4000 S. PRINCETON AVE.
CHICAGO 9, ILLINOIS

IN OUR OPINION:

THERE has been one disheartening aspect of the discussions of the Brannan direct payment farm price support plan which have taken place in Washington in recent weeks. This has been the fact that, so far as we can determine, no person or group has seriously questioned the basic principle of supporting the earnings of a special group at the expense of the citizenry as a whole.

Discussion appears to center around such questions as to whether one plan is more iniquitous than another; whether the beef producers will suffer if the hog raisers are given a lift; how many or few bureaucrats will be required, and the dollar cost of this program compared with the expense of that one.

In connection with the last-mentioned argument, we wouldn't for worlds want to cramp the style of any economy-minded Congressman. It's just that somewhere and sometime we'd like to hear one brave leader get up and say:

"This whole idea of attempting to support farm prices, or product values, or farm income, or what have you, at a certain ideal level and at public expense is a lot of twaddle of which we should all be ashamed. Let's go back and start all over again."

He probably wouldn't be taken very seriously—it is at least 20 or 25 years too late for that. He probably would be as unpopular with some businessmen (if they put on the shoe) as he would be with farmers and labor. The idea that this group or that one can run to "Uncle" to remedy any sort of economic or social maladjustment seems to have worked right into the grain of the American character so that it is going to take a good deal more than sandpaper to get it out.

Free enterprise has had unlimited lip service in recent years—much of it to the effect that America was founded and grew great on the system, and that it is the cornerstone of our democracy. There is, however, one disagreeable aspect of real free enterprise—it should carry with it the freedom and responsibility to take a licking if you can't make the grade, or even if conditions beyond your control go wrong, as well as the freedom to make a return on your efforts or capital if you are efficient, enterprising and fortunate.

A good many of us—farmers, union workers and some enterprise capitalists—desire the one kind of freedom but want to interfere with or modify the operation of the disagreeable type. Perhaps we can do so with such devices as agricultural support (at the price of gradual restriction on our freedom of action and profit), but we won't have free enterprise.

We'll end up with something that smells, looks and tastes suspiciously like state socialism.

USDA Limits Federal Meat Grading Service

Secretary of Agriculture Brannan has amended the regulations and standards under the Farm Products Inspection Act to limit federal grading of meats, prepared meats, meat food products and by-products to establishments under federal inspection or under other official inspection acceptable to the administrator of the Production and Marketing Administration of the USDA. Under the amendment, which was effective July 7, non-federally inspected plants operating under inspection not comparable to federal standards would lose federal meat grading privileges.

BAKERS REQUEST FSA TO BAR CHEMICAL SOFTENERS

The American Bakers Association and the Associated Retail Bakers of America have asked the Federal Security Agency to omit all types of chemical emulsifiers from standards of identity for bread and other bakery products. Both organizations opposed their use in bread at the Food and Drug Administration hearings. The FDA hearings were resumed this week after a recess of several weeks.

NEAR RECORD CORN CROP

A corn production of 3,530,000,000 bu. was estimated in the July 1 report of the U. S. Department of Agriculture. This would be the second largest crop on record and would compare with a production of 3,651,000,000 bu. last year, the largest on record, and with a ten-year 1938-47 average of 2,788,000,000 bu. In evaluating this estimate it should be kept in mind that weather and insect damage in the next 20 to 40 days can affect final yields. Since July 1 weather conditions in most areas have been favorable.

GRANGER BILL HEARINGS

Hearings scheduled to start this week on the Granger fats and oils import bill were postponed until Monday, July 18, so that the entire membership of the House agriculture committee could be present. The bill provides for an equalization fee on fats and oils imports in order to restrict excessive imports when domestic prices are below parity.

NLRB Rules Strike to Alter Contract Illegal

In a decision involving members of the UPWA (CIO) union at seven Wilson & Co. branch houses in New York city, the National Labor Relations Board ruled this week that a strike called to change an unexpired contract is illegal. The ruling said the union had violated a section of the Taft-Hartley Act requiring good faith bargaining and a 60-day notice before striking when they walked out in March 1948, the time of the CIO strike against the major packers.

The union was not covered by the CIO master agreement with Wilson but had a two-year contract running until May 24, 1949, providing for general wage discussions at the end of the first year. Less than three months after the contract was signed the locals gave notice they desired to reopen the contract on wages. The company rejected the demand, saying it was premature, and the union struck March 16.

CONTRACT NEGOTIATIONS

Contract negotiations between the larger packers and the unions are expected to begin within a few days. Present agreements expire on August 11. Exploratory meetings were held this week by officials of Swift & Company and the AFL union.

DOUBLE OVERTIME BILL

Late this week the House passed and sent to the White House a bill which would retroactively wipe out "overtime-on-overtime" suits covered by the wage and hour law. President Truman is expected to approve it.

Compromise on Aiken Amendment Expected

Chairman Thomas of the Senate agriculture subcommittee said this week that a "trial run" of the Brannan farm program limited to pork has "no possibility of getting out of committee" and proposed that the measure be expanded to include beef, lamb, chickens, eggs, milk, potatoes and turkeys.

There appears to be a good chance of Senate enactment at this session of an amendment to the Aiken Law directing the Sec-

(Continued on page 28.)

PROGRESS" isn't just a word to The Schmidt Provision Co. of Toledo, Ohio—it's a continuing condition under which the plant operates from day-to-day, week-to-week and year-to-year.

"A better way to do it" is the perpetual objective of the firm's management and this takes the form of many innovations used in production and distribution, in the continual installation of new and better equipment and in the intermittent expansion of the physical structure of the plant.

In recent months the firm has completed the construction of a new sausage manufacturing department, ten-truck loading dock, sausage packing and shipping cooler and inedible rendering department. At present, the final touches are being put on a new lard department and the firm has plans for an addition to its office which will increase space and give the whole exterior a unified and modern appearance.

Additions and changes in the plant have been made from designs furnished by Smith, Brubaker & Egan of Chicago.

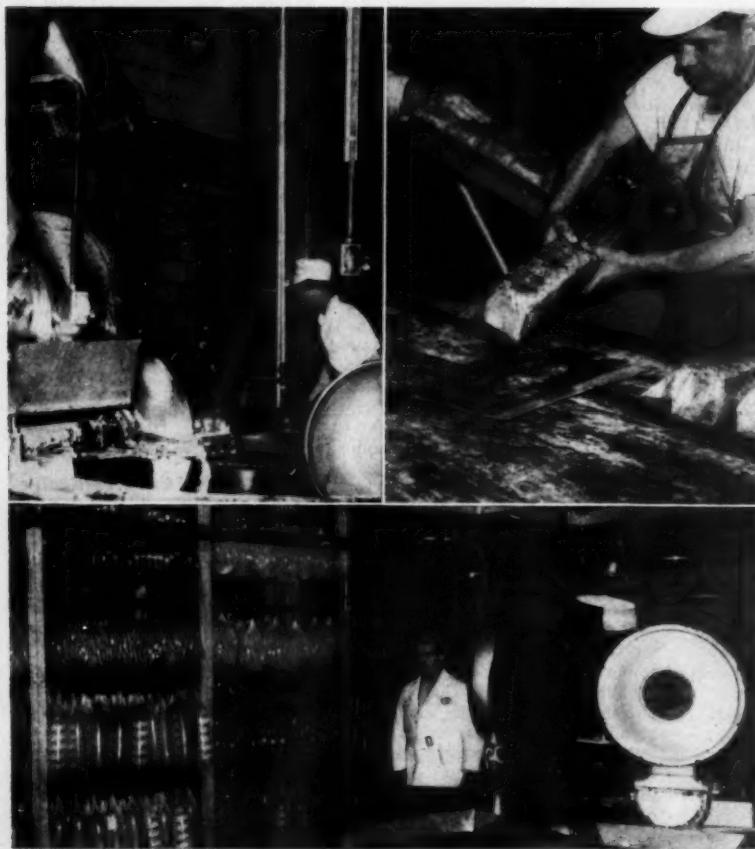
The new sausage-manufacturing area and its auxiliary rooms (see photos at top of pages 10 and 11 and floor plan on page 12) are typical of the plant's con-



Schmidt of Toledo Nineteen Years of

struction. One side of the sausage room (facing Matzinger road) is almost completely steel-sashed windows while the other walls are of glazed tile. The packinghouse brick floors are laid in acid-proof mortar. Spices are stored and seasonings made up in separate rooms and artificial casings are stored on a mezzanine overhead. The extensive smoking and cooking facilities are completely separated from the manufacturing room; in addition to a number of conventional gas-fired smokehouses, the plant has a large air-conditioned house. Another addition is now under construction which includes four insulated air-conditioned smokehouses where the complete processes of smoking, cooking, showering and also baking of sausage products will be done. The equipment for these units is being furnished by the C. K. Schultz Co., smokehouse engineering firm of Lima, Ohio.

Present sausage room equipment includes four 500-lb. and one 200-lb. stuffers, a grinder and silent cutter, a mixer, four linkers and a loaf stuffer. There is



NEW SAUSAGE DEPARTMENT

TOP PAGE: Seasoning and curing ingredients are made ready in this light and airy room. Ferdinand Meyer, sausage foreman, is shown at the table. **LEFT:** One of top photos shows silent cutter with its blower protected against milk powder (see text), and the other the rapid stuffing of meat loaves in cellulose casings. The bottom picture shows a small portion of the sausage packing and shipping room with racks of product and scale center.



Builds Soundly in Progressive Work

ample space in the room for the operation of three or more sausage stuffing tables.

One interesting feature of the sausage department was developed by James H. Roth, chief engineer and superintendent of buildings and machinery maintenance, to prevent damage to the heavy motor employed on the silent cutter. In most plants this motor is not protected from the fine dry milk powder which is added to the meat mixture in the cutter during chopping. As a result, this powder is drawn into the motor and may eventually result in a burned-out unit. Engineer Roth devised a yoke-shaped duct system which covers both ends of the motor, seals it from the milk powder and supplies the motor with fresh clean air from outside the plant.

The principal pieces of inedible rendering equipment are located on the basement level in a sanitary, odorless and well-maintained room of concrete and tile construction. The room is two stories in height except for a section covered by a mezzanine from which the

OTHER PLANT VIEWS

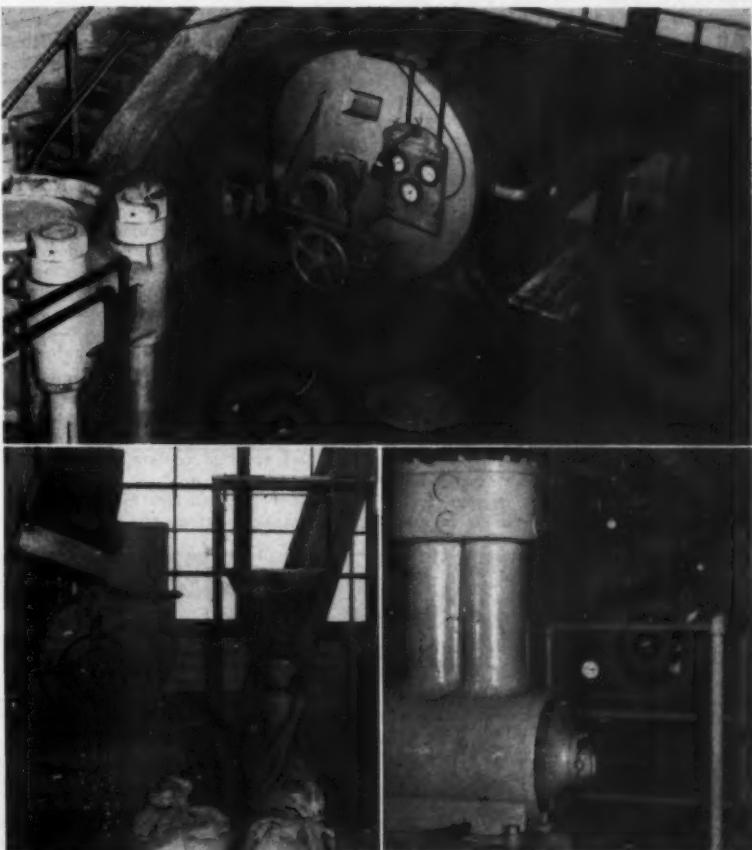
TOP PAGE: Overall picture of one section of sausage manufacturing room. **RIGHT:** At top is inedible rendering department with melter and press at basement level. This department is noteworthy for its cleanliness and freedom from odor. One of the bottom photos shows a section of the meat scrap room with grinding and sacking equipment. In the other is a new York 8x8 compressor with James H. Roth, chief engineer, in the background.

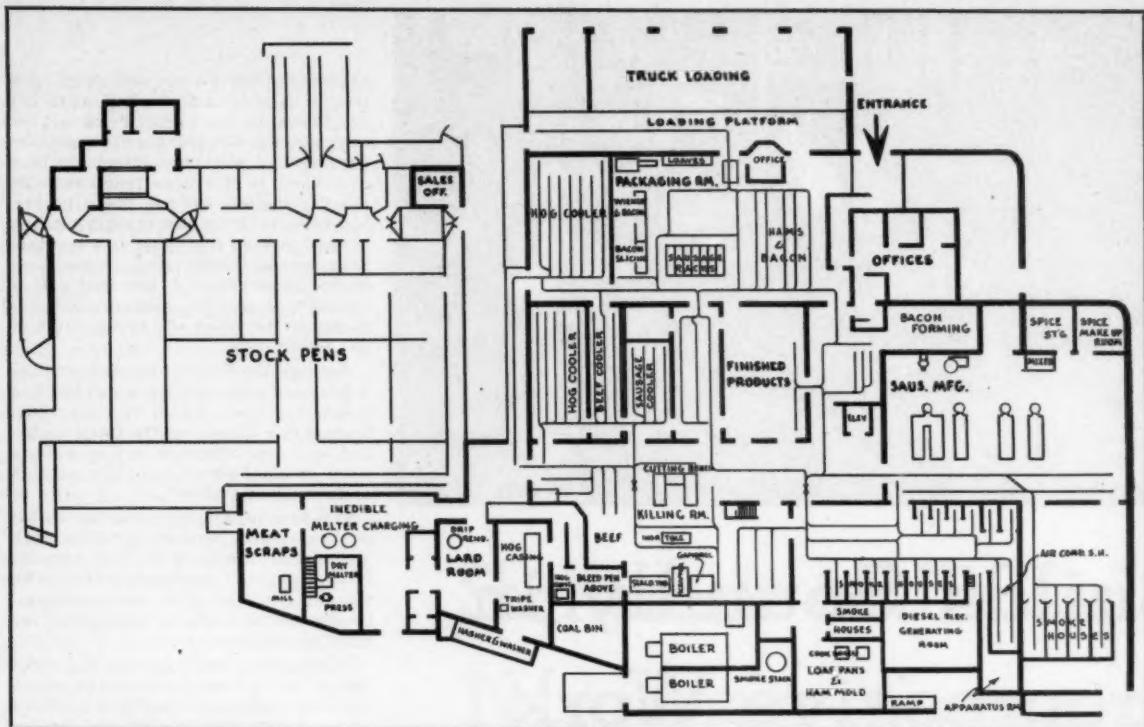
hasher and hog are charged from hand trucks. Hashed and washed materials are blown to the melter from a blow tank which is located directly under the hashing and washing equipment. New equipment in this department includes the dry melter, 600-ton press, hasher, hog and washer and the crackling grinding and sacking equipment in a separate room next to the charging compartment on the upper floor. A Return unit is employed to return condensate from the melter to the boiler at a temperature of 290 to 300 degs.

For lard the Schmidt firm is installing a drip rendering unit (in which the lard is removed from contact with the cracklings as it is freed from the fatty tissue) and will use activated carbon, a filter press and a Votator to obtain product of the highest quality.

The new loading dock has space for ten trucks at a concrete platform with ample width for hand truck movement. It is skylighted overhead, walled with tile and equipped with overhead doors. One of the truck spaces is depressed for handling trailer units.

Distribution has been an important factor in the success of the company's operations and much emphasis is placed on the design, maintenance and decor-





tion of the 30 Reo, Ford and Dodge peddler units in the fleet. Trucks (see photo page 25) are company-owned and operated. County routes make two round trips a week and are on the road for two days, being routed both ways. The trucks carry an electrically-driven refrigerating unit and Kold-Hold plates which can be charged at the plant dock and the garage at the farthest point of their routes. Trucks are repaired in a separate new machine shop near the loading dock. The shop is equipped for welding, changing engines, spray painting, etc.

One unique feature of the insulated truck bodies is that each is equipped with two skylights which illuminate the interior without artificial aid. Regular glass blocks, such as those used in building, are set into the roofs of the truck bodies in making these skylights.

The Schmidt company distributes its sausage, pork products and lard within an 80-mile radius of Toledo in northwestern Ohio. Not only are trucks the firm's distribution mainstay, but it also places much emphasis on billboard advertising on traffic-heavy city and suburban streets and corners. Some of these signs (examples at bottom of page) are animated to attract attention.

While the plant's killing floor is moderate in size it has one beef bed and can handle about 100 hogs per hour on its conveyor track. Hogs are singed with a gas torch and the carcasses are then subjected to a jet of live steam to clean them up and knock off singed hair.

All coolers, with the exception of the bacon forming room, are located in a compact block in the front center of the plant. In addition to hog and beef chill and storage coolers, a 40x26 ft. finished sausage product cooler is located near the sausage manufacturing and smoking-cooking area with a some-

what smaller sausage chill room nearby. These latter two rooms feed into the new finished sausage packaging and shipping cooler which was added in 1947-48.

The packaging and shipping cooler houses the bacon slicing and wrapping line which is also employed for packing wieners. One of the company's specialties is its "Tasty 12" wieners, a 1-lb. consumer package of 12 wieners which is cellophane-wrapped on a Hayssen packaging machine. Schmidt also packs pork sausage in 1-lb. cartons and has done some work with pre-packaging pieces of large sausage and double links of Polish sausage in consumer units.

The plant in recent years has adopted direct expansion fin coils for refrigerating its coolers; a York blower type unit is employed in the hog chill room. The fin coils with their natural air circulation are believed by Schmidt officials to give better results in sausage and processing plant service.

(Continued on page 25.)

SCHMIDT USES BILLBOARDS

Three of a number of advertising billboards used by the firm at strategic locations. Some of the boards are animated.



Meat Canner's Group Makes Big Gains in 1948-49



COOPERATIVE canned meat advertising and publicity, close liaison work with government regulatory agencies and procurement authorities for the armed forces, encouragement of canned meat statistics collection and sponsorship of a consumer survey on canned meats were some of the projects successfully carried out during the 1948-49 fiscal year by the National Meat Canners Association, according to the report of Russell M. Smith, president of the association and head of the canned meat division of Wilson & Co., Chicago, Illinois.



R. M. SMITH

Smith, who was reelected president of the group at the meeting, told the members:

"The activities of the National Meat Canners Association during the past fiscal year covered a wide field of subjects. The association was formed 'to promote the interests of packers of prepared meats in tin and glass, to elevate the standards of the industry, to encourage more enlarged and friendly intercourse among its members, and, generally, to advance the welfare of the industry and all matters relating thereto.' In retrospect it seems to me that your Association accomplished a great deal along these lines during the past year.

"In the field of promotion, we have correlated the advertising of the American Meat Institute and the Can Manufacturers Institute on canned meats. We have distributed more than 15,000 brochures on this canned meat advertising to dealers throughout the entire country. Using the advertising as a springboard, we have likewise encouraged brand manufacturers of canned meats, can companies and steel companies to increase their advertising efforts on canned meats.

"We cooperated in the preparation of

a feature article on canned meats in *Look* magazine, reprints of which were distributed to 5,000 food dealers.

"Combining our activities with those of the Can Manufacturers Institute, the American Meat Institute, and the Canned Pea Association, we assisted in the merchandising of a special promotion of corned beef hash and canned peas.

"We have cooperated on special articles on the canned meat industry for *Super Market Merchandising, Food Industries*, the *Canner*, and the *Food Packer*. We were persuasive in bringing about preparation and issuance of the most complete story of the canned meat industry yet published—'Men, Meat and the Tin Can.' (This series appeared in *THE NATIONAL PROVISIONER* early in 1948.)

"We were instrumental in increasing the publicity activities of the meat industry on canned meats. Our relationships with the important government bodies have continued good, and we have had excellent cooperation from the Department of Agriculture at Washington and kindred departments.

"In several instances the Association has been of service with problems which have arisen with state regulatory bodies. Cases in point are the problems that arose about the re-labeling of canned hams in West Virginia and about the packaging of dried beef in California.

"Our help has been invited by the military establishment in connection with planning for the procurement of canned meats in the event of a national emergency. It is hoped that by giving the government sound counsel and advice in advance of such an emergency, some of the mistakes made during World War II can be avoided.

"We have also made representation to the government at its request looking toward more orderly current procurement of canned meats for the military establishment and other government bodies. Likewise we have expressed the views of our industry to proper government officials with reference to the reestablishment of our normal export trade.

"It is recognized by all that statistics

on the meat canning industry are more complete at the present time than they have been in the past. A large part of the credit for this goes to the continuing work of our statistics committee. We believe a further field of activity exists in this area.

"We have made available to the industry valuable legal comment on important matters touching our industry, such as the basing point price case and Federal Trade Commission cases. We have made available to the membership at almost every meeting a comprehensive report on supply of raw materials for canned meats and the probable future demand for our product.

"We were successful in obtaining for our industry a second nationwide survey of consumer use of and opinions about canned meats.

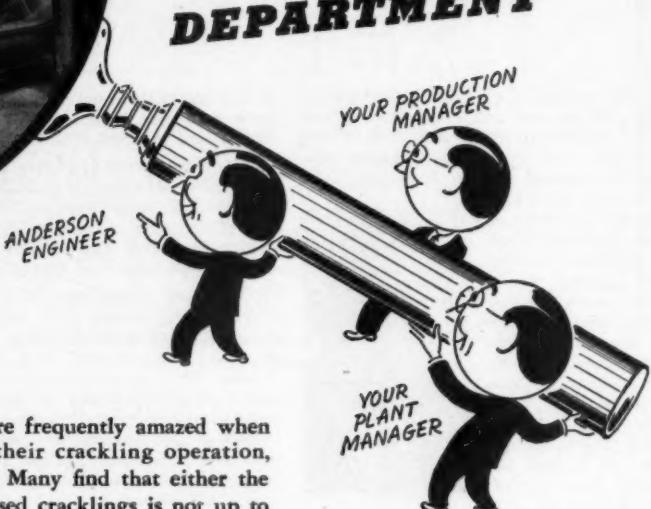
"We have presented to the membership in meetings such men as Harry E. Reed, director of the livestock branch, Production and Marketing Administration, U. S. Department of Agriculture; Dr. A. R. Miller, chief of the Meat Inspection Division of the U. S. Department of Agriculture; Dr. J. R. Scott, chief of the trade label section of the Meat Inspection Division, and Walter Garver, agricultural economist for the Federal Reserve District of Chicago.

"At the annual luncheon given at the National Canners' Association convention in Atlantic City in January, our speaker, Ralph Keller, told the group of the increase of 170 per cent in canned meat production between 1939 and 1949. He also stated that whereas in 1939 only 19 per cent of the families in the U. S. served canned meat, by 1948 over 70 per cent of the families served canned meat, and that during the Christmas week of 1948 one distributor alone sold more than \$1,000,000 of canned hams."

Smith invited continued interest during the coming year in the work of the public relations committee and noted that a great start has been made in the field of sales promotion of canned meats by allied industries. He expressed hope that certain phases of the program of the statistics committee will be completed this year.



Putting a
**MAGNIFYING
 GLASS**
 on your
**CRACKLING
 DEPARTMENT**



PACKING and rendering plants are frequently amazed when they put a magnifying glass on their crackling operation, regardless of the type of equipment. Many find that either the quality or the grease content of pressed cracklings is not up to par due to pressing inefficiencies.

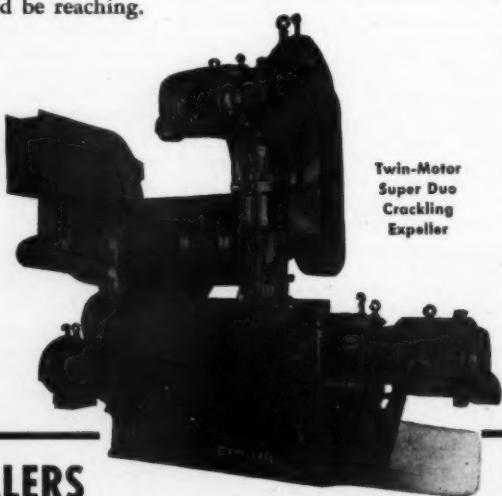
There are three men who can best scrutinize your crackling operation . . . and render a decision as to its efficiency in only a few hours. Such a conference must include your Production Manager, with his equipment and production problems . . . and your Plant Manager, representing management . . . and the Anderson Engineer who knows what standard of efficiency you should be reaching.

Even if you don't own Expellers* this conference will tell you how efficiently your plant is making cracklings. If you have Expellers, you will know if you're getting the highest fat extraction from present equipment. This three man conference won't cost you a cent, and in all probability will contribute a substantial saving. Write today asking an Anderson Engineer to call.

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 1965 West 96th Street • Cleveland 2, Ohio

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Twin-Motor
 Super Duo
 Crackling
 Expeller

Livestock Advisory Group Recommends Many Meat Studies Under Research-Marketing Act

RAPID replacement of animal fats and oils by synthetic raw materials in several industrial uses makes it imperative that there be fundamental research on the animal products, according to a new report of the livestock advisory committee under the Research and Marketing Act. The committee also recommended that new uses for fats be explored and efforts made to reduce the proportion of fat to lean meat in slaughter animals coming to market.

Members of the livestock advisory committee include Wesley Hardenbergh of the American Meat Institute and Arthur B. Maurer of the Maurer-Neuer Corporation, Kansas City.

Among the committee's other recommendations, made with the 1951 fiscal year program in mind, are the following:

There should be further investigation of the chemistry and structure of meats to determine what changes occur between the farm and the consumer's table. Such studies could help in improved marketing and a greater consumption of meat. Also, a complete analysis of meat to reveal all its components would aid consumers to realize its nutritional value in the diet.

Leather, another animal product confronted with increased competition from synthetics, needs further research on such matters as: 1) Improved methods of tanning, 2) the best uses for leather of different weights, and 3) improvement of qualities for established uses, especially for insoles in shoes.

It is suggested that there be research

on new methods of getting more tender beef, and that the work be designed to supplement research on continuous growth in beef cattle by using the experimental animals in cooking and taste tests.

Markets for pork and lard should be studied for opportunities to alleviate surplus problems, with investigation of foreign markets recommended especially. The demand for bacon also should be studied. As the most serious problem is the marketing of lard, there should be extension work to encourage producers to market meat-type or lighter weight hogs carrying less fat.

Standards and grading research are recommended to obtain 1) more objective measures of quality, 2) a closer correspondence between live animal and meat carcass grades, and 3) standards that correspond more closely with consumers' preferences as to meat of various qualities. To accomplish the latter, the possibilities for dividing existing commercial grades of meat should be explored.

There should be a study of the effect of income changes on meat consumption. It should take into account how habits and customs of consumers, as well as price relationships, influence demand for different kinds and cuts of meat. The consumption of meat in hotels, restaurants and institutions under different supply and price conditions also merits further study.

Statistical information should be provided to the fullest extent possible un-

der the Research and Marketing Act on these subjects: cattle on feed for market estimated more precisely and frequently; pig crop estimates on a quarterly basis; monthly estimates on livestock marketed from important production areas; calf crop estimates on a more complete and current basis; monthly estimates on sausage production and boneless beef sold for hamburger, including product from plants not under inspection.

Costs and margins studies are suggested to provide information on rendering operations and to explore the possibilities for economies in such distribution as the pre-packaging of meat for retail. It is suggested that work on pre-packaging seek more information on labor costs under different systems; on where the packaging can be performed most economically; and of the effect of this method of distribution on per capita meat consumption.

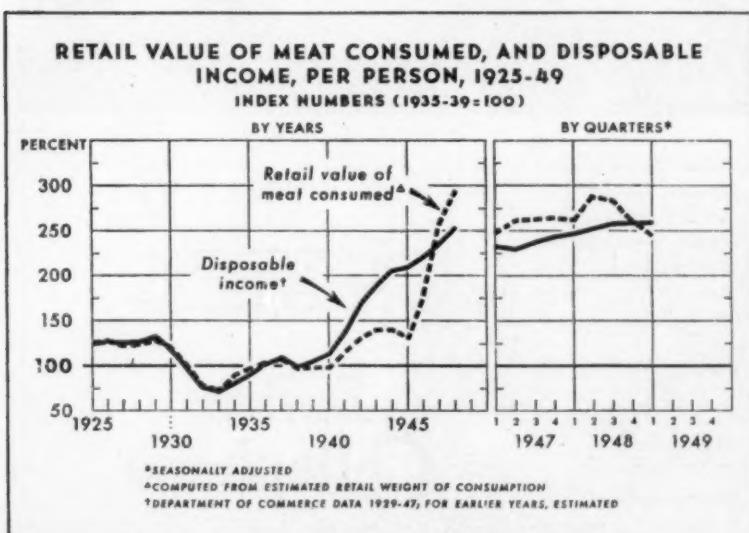
IDAHO BEEF INSPECTION

A new Idaho beef and veal inspection law which went into effect July 1 provides that the carcass and hide of each animal slaughtered must be inspected and stamped by the sheriff's office and that slaughterers and distributors of meat must file a bond with the county probate court of between \$100 and \$1,000. A fee of 25c is allowed for inspection of each beef hide and carcass and 10c for veal. Inspection certificate records must be kept by meat dealers and by the sheriff's office. The measure makes it unlawful for any meat dealer to purchase a carcass or part of a carcass which has not been inspected.

FLASHES ON SUPPLIERS

MARTIN H. LIPTON CO.: This New York firm has announced that it has sold its patents and business to the Public Service Heat and Power Company, Inc., 101 Park Avenue, New York 17, New York. President Martin H. Lipton of the original company is continuing with the new owner of the business as advisor and consultant. Public Service Heat and Power Co. was organized 25 years ago and has specialized in combustion and engineering design. It is expected that activities in connection with Lipton controlled smoke equipment will be expanded and service improved by the new firm with its staff of engineers and personnel trained in field installation and service.

TRANSPARENT PACKAGE CO.: Seymour Oppenheimer, president of this Chicago firm, has announced that Larry B. Tauber has been elected vice president in charge of eastern sales. Tauber has been associated with Tee-Pak for 13 years as representative along the East Coast. His present duties will be supervising the activities of eastern salesmen, with headquarters at the firm's New York city office, at 428 Washington st.



Demand for meat, which in the early post-war period was unusually high relative to consumer's income, declined about the middle of 1948 but has appeared to be more nearly constant in 1949, according to the Bureau of Agricultural Economics. By the last quarter of 1948 the retail value of meat consumed was down to 5.7 per cent of income. In the first quarter of 1949 retail prices were lower, consumption was higher and retail value of consumption dropped to 5.4 per cent of income. Preliminary estimates for the second quarter indicate a small increase from the first quarter.

Are you keeping
up with
the Jones
buying habits?



The average shopper—the "Jones family"—prefers self-service in meat departments as elsewhere. That's what surveys show among consumers who have been exposed to this new method of meat selling. And that's why leading packers are checking up on how well their processed meats fit in with this trend.

Effective self-service selling means giving shoppers a *true view* of product quality. And a transparent Cellophane package shows the product . . . protects its quality . . . lets the product promote its own sales.

Our packaging specialists and the converters of Cellophane will be glad to work with you in developing new packages or improving your present ones to fit self-service selling. Just write

E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.



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Shows what it Protects . . .
Protects what it Shows . . . at Low Cost



BETTER THINGS FOR BETTER LIVING . . . THROUGH CHEMISTRY

Up and down the MEAT TRAIL

Announce Appointments in Hormel Gelatin Division

Geo. A. Hormel & Co., Austin, Minn., announced this week the appointment of R. D. Arney as

manager of the gelatin department, succeeding W. I. Gorfinkle, resigned. Arney has been with Hormel for 14 years, directing sales in the mid-west division of the full Hormel line. His management of the gelatin department will be in addition to his duties as Spice product manager and director of Flavormaster.

MacGILLIVRAY

Sealed sales in the southern branch areas. At the same time it was announced that the duties of G. A. (Gerry) MacGillivray, who has been in charge of gelatin sales in the Chicago area, have been increased. He will have supervision of training and activities of additional salesmen in the gelatin division. MacGillivray is a graduate chemist of Massachusetts Institute of Technology and joined Hormel after considerable experience in the technical field, with a number of different companies.



OPEN NEW TRUCK DOCK AT CHICAGO STOCK YARDS

LEFT: Chicago Union Stock Yards officials at the opening of the new truck unloading dock for cattle: William Wood Prince, president of the yards; W. J. O'Connor, general manager, and Fred Hatch, president of the Chicago Livestock Exchange. RIGHT: Unloading chute of the new dock showing non-slip concrete paving and aluminum gates.

Magnolia Ceases Operations to Reorganize its Finances

The Magnolia Packing Co., Shreveport, La., has suspended operations and a committee of creditors is seeking a buyer, it was revealed this week. Fair Colvin, president, described the closing as temporary and said he expected that the plant would be reopened in a week or ten days. He said the suspension was for a reorganization of finances and explained that the company is not bankrupt but has operated at a loss for some time. The Magnolia Packing Co. was organized in 1935 with a capitalization of \$100,000. Other officers are Doyle Colvin, vice president, and P. L. Neeley, secretary-treasurer.

Files Bankruptcy Petition

American Packing Corp., Jersey City, N. J., has filed a petition in federal court for an arrangement to pay creditors. Assets were listed at \$2,976,038 and liabilities at \$1,912,922. The petition offers to pay priority claims and administration costs in full on confirmation of a plan, and to pay unsecured claims in four quarterly installments beginning October 1. Officers of the company, established in 1946, are: President, William Schwartz; vice presidents, Sam Goldberger and Adolph Kaplan; treasurer, Sol Schwartz, and secretary, Emanuel Kohn.



W. H. T. Foster, Former

Morrell Executive, Dies

W. H. T. Foster, former vice president of John Morrell & Co., died suddenly on July 8 at his home in Sioux Falls, S. D. Mr. Foster had been an employee and an executive of the Morrell firm for 46 years and was manager of its Sioux Falls plant from 1913 to 1939. He was secretary-treasurer for a number of years and was vice president from 1920 until his retirement in 1939. He remained on the board of directors of the company until March 1947.

Mr. Foster was very active in local, national and international Y.M.C.A. work and in church and civic programs.

He was the oldest son of T. D. Foster, who established John Morrell & Co. in Ottumwa, Ia., in 1878. He worked at the Ottumwa plant during summer vacations while in high school and college and began full time in 1896.

He is survived by his wife; a daughter, Mrs. G. E. Carlson; a son, John P. Foster, superintendent of the Morrell plant at Topeka, Kans.; a brother, T. Henry Foster, chairman of the board; two half-brothers, G. M. Foster, president, and J. M. Foster, first vice president, all of Ottumwa, and two half-sisters.

Handschaumacher Enlarges Plant, Distribution Area

Handschaumacher & Co., Boston, has enlarged production and distribution facilities in recent months and installed a new sausage kitchen. The room is white glazed tile, with glass brick ceiling. In January of this year, after six months of reconstruction and remodeling, the company became federally inspected. In June the firm began enlarging and modernizing its retail department.

John F. Saunders, owner of the Saunders Importing Co., purchased Handschaumacher & Co. in June 1948.



J. SAUNDERS

Personalities and Events of the Week

• The plant and equipment of the Harris Packing Co., near Ypsilanti and Detroit, Mich., will be sold at auction Tuesday, July 19, at 2 o'clock, EST. The plant is equipped to slaughter and process cattle and hogs and has a capacity of 50 cattle or 150 hogs daily. Main buildings are of steel and concrete block construction and are situated on an 11-acre lot.

• **B. E. Hoover**, manager of the Chicago plant supervisory department of Armour and Company, has been named general superintendent of the Chicago plant, succeeding L. F. Englehardt, who retired May 1. Hoover, who had been assistant Chicago plant superintendent from 1940 to 1942, began with Armour and Company in 1930 as a scaler in the beef loading department at the St. Joseph plant.

• **J. W. Rath**, chairman of the board of the Rath Packing Co., Waterloo, Ia., and one of the directors of the proposed Schoitz Memorial Hospital there, was among the speakers at the recent ground-breaking ceremony for the hospital building.

• The Hot Springs (Ark.) Packing Co., Inc., celebrated its third anniversary on Independence Day. The firm recently re-elected all officers: **W. J. Weston**, president; **Elisha Weston**, vice president; **J. D. Weston**, secretary-treasurer, and **W. O. Havens**, assistant treasurer. **Benjamin Kulp** is chairman of the board of directors.

• The southern division of the National Independent Meat Packers Association has appointed **Fred Dykhuizen**, president of the Dixie Packing Co., Arabi, La., a director to fill the unexpired term of **A. R. Wallin**, who is not presently engaged in the meat packing industry.

• **Walter C. Christy**, head of the premium ham and bacon department of Swift & Company, Chicago, will retire on August 1, after nearly 33 years with the firm. He started with **G. H. Hammond** Co., an associate of Swift, in 1916, as a clerk in the superintendent's office. From 1917 until 1920 he was a division superintendent. He then was transferred to the general office as a member of the branch house provision department and in 1940 was appointed head of the premium ham and bacon division.

• The Turvey Packing Co., Blackwell, Okla., is installing a new sausage kitchen at a cost of approximately \$30,000.

• **Marcus Rothman** of 224 East 38th st., New York City, is now representing Yankee Maid Products, William Owens & Sons, and South Philadelphia Dressed Beef Co.

• **Edward L. Horan**, well known figure for the past 50 years in the meat packing industry, died at his home in Northville, Mich., June 25. He had been sales manager of the Dold Packing Co., Buffalo, N. Y., for a number of years. Later he was with the Newton Products Co.

BEEF WIRE SERVICE

In response to numerous requests, THE NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE has started furnishing a daily *beef* wire service each afternoon.

The wire will give mid-day market quotations on the following carcass beef and boneless beef items only: Northern cannery and cutters, bulls, bull meat, cow meat and boneless chuck.

To save toll charges on extra words the wire will give quotations in straight numerals only, in the rotation listed above. The wire will also show the trend of the carcass steer market, indicating if the market is higher, lower or steady.

The wire will be sent from Chicago at approximately 2 p.m. (daylight saving time) five days each week. The quotations given will represent market conditions at the time the wire is filed, and will not necessarily agree with the final quotations given in the Daily Market and News Service report which is issued as soon as trading operations are completed late in the afternoon.

The cost of this service is \$1 per week (\$13 per quarter of thirteen weeks — minimum subscription). The annual subscription rate is \$52 a year. All telegrams are sent straight wire, collect.

The Provisioner's Daily Market Service furnishes a similar wire covering major pork items.

and Hammond, Standish & Co., Detroit, and with Cudahy Bros. Co. At the time he retired in 1945 he was employed at the Cudahy Bros. branch house in Detroit.

• Fire of undetermined origin destroyed the J-T Provision Co. at McKeesport, Pa., recently, with a loss estimated at more than \$100,000. **John Traczynski**, owner, said he discovered the flames when he opened the building shortly after 5 a.m. The fire apparently started near the boiler room.

• **C. T. Marsau**, assistant export manager of the Rath Packing Co., Waterloo, Ia., has been named president of the board of directors of the recently organized Waterloo Basketball, Inc., which will operate the Waterloo National Basketball League Club. **R. A. Rath**, Rath Packing Co. president, is also a director of the organization.

• Fire recently damaged the roof of the smokehouse at the Hygrade Food Products Corp., Syracuse, N. Y.

• **Irving Sloman** of Sloman, Lyons Brokerage Co., has announced that his firm is opening an office in Chicago at 77 W. Washington st., Room 1721, on July 18. **Vernon Opp** will be in charge of the new office.

• **W. S. Shafer**, general sales manager, Armour and Company, has announced

that **L. W. Kuhn**, formerly manager of the voluntary and cooperative group sales department, has been appointed an assistant Chicago district manager of the branch house department. **Vern Olmstead**, who was Kuhn's assistant, has been named manager of the group sales department and **Donald Miller**, assistant manager. The department works with dealers on handling of pre-packaged meats and installation of self-service operations.

• **B. W. Campton**, president and executive secretary of Meat Packers Incorporated, Los Angeles, has been elected chairman of the Association Executives Trade Conference, which is composed of trade executives in the metropolitan area of Los Angeles.

• **John H. Horrigan**, 82, who organized a packing company in Boston known as Horrigan & Doe, died recently. He had retired in 1922. Before founding his own firm he was associated with Swift & Company.

• **Isidor Schweitzer** has been elected president and treasurer of Nathan Schweitzer & Co., Inc., New York city, succeeding the late Nathan Schweitzer.

• **Jacob Vogel**, a pioneer meat packer, died July 9 at his home in Cincinnati following a brief illness. He had retired in 1931, at that time terminating the firm of Jacob Vogel & Son Co.

• **J. H. Parker**, president of the Parker House Sausage Co., Chicago, which manufactures a pork sausage especially suited to Negro taste, was recently presented with a "Distinguished Achievement Award" by the Chicago Negro Chamber of Commerce for the standards he meets in manufacture and distribution of sausage. The firm, which Parker founded in 1919, recently finished the first part of an expansion program which is expected to be completed by spring. It has distribution centers in Detroit, E. St. Louis and Washington, D. C.

• **M. & M. Provision Co.**, Philadelphia, has been established by **Anthony Malamaci** and **Tony Maglio**.

• Canada Packers Limited, Toronto, Canada, was host recently to the Ontario Swine Breeders Association. Each year the company awards prizes to the breeders of the three sows whose progeny have the highest carcass score in advanced registry from May 15 of one year to May 15 of the next.

• **Geo. A. Hormel & Co.**, Austin, Minn., has purchased a new site for its San Francisco branch. The action was necessitated by the enlargement of the highway on which the present branch is situated.

• **C. L. Bothwell** has been appointed general manager of the refinery division of Armour and Company, succeeding the late **Guy G. Fox**.

• **Samuel H. Webber**, who has been manager of the Buffalo, N. Y. plant of Swift & Company, has been appointed manager of its Philadelphia plant. He will be succeeded in Buffalo by **Edward M. Daniels**, former manager of the Johnstown, Pa. plant.

Big News FOR HEAVY HAULERS



New "H" model heavy duty GMCS are the biggest truck news of the year . . . and for many years!

They comprise the most complete line of all-new, all-improved heavy duty trucks, gasoline and Diesel, ever introduced at one time . . . 61 basic models with weight ratings from 19,000 to more than 90,000 pounds.

They provide more important new features and advancements than any trucks in GMC history . . . exclusive GMC "Bumper-Built" front end . . . the industry's most powerful engines size for size . . . stronger, safer, roomier cabs . . . improved frames, springs, brakes, clutches, and axles.

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And they are priced to give substantial savings on the original investment . . . by including needed items of equipment which, in general practice, are added to the base price.

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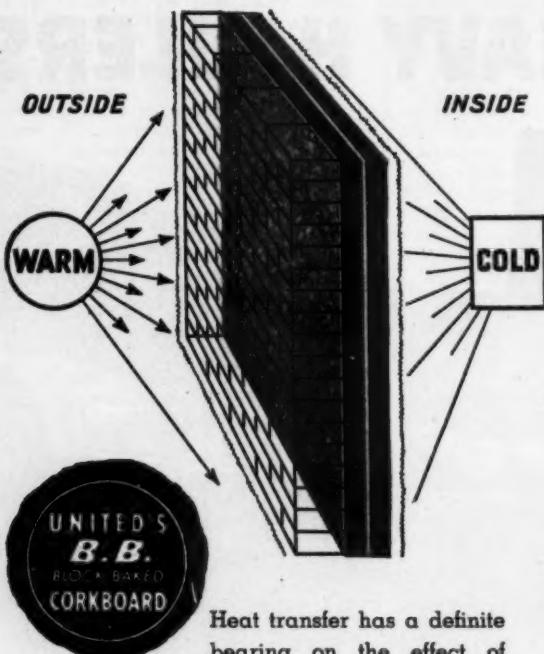
Built to *"TAKE IT"*

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Cabs Up to *1½ FT. WIDER*

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UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

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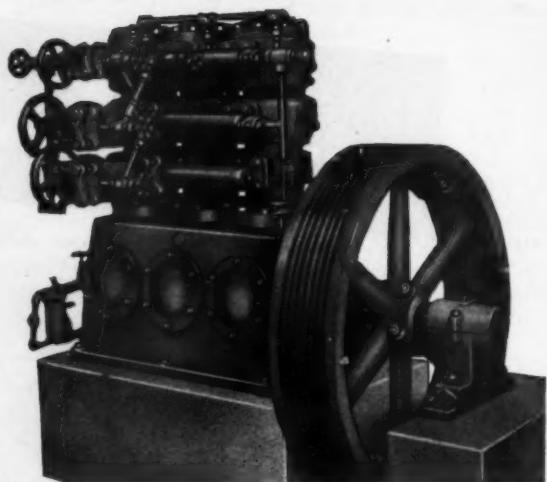
Cincinnati, Ohio
Cleveland, Ohio
Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Milwaukee, Wis.
New Orleans, La.
New York, N.Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
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Waterville, Me.

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PLANT OPERATIONS

Ideas for Operating Men

CLEAN CALFSKINS SAFELY

Calfskin tanners have recently complained to the Tanners' Hide Bureau that they are receiving an increasing quantity of skins which have been damaged by curry comb scratches. The damaged skins are found in greatest quantity in New York City and Pacific Coast shipments, principally in those from collectors who buy from several killers.

According to Lewis B. Jackson, director of the bureau, it is the opinion of the trade that this damage is not caused on the farm but occurs in the packing plant where the carcasses are washed before going into the cooler. Jackson states that this cleaning, although mandatory, can be done without damaging the skins if proper equipment is used and care exercised by the workmen.

Jackson's investigations indicate that the chief cause of damage is the use of improper equipment, such as curry combs with sharp teeth and combs damaged by dropping them on the floor. He was informed by one packer that it is necessary to use a steel horse curry comb for the job. This is an oval tool with fluted blades but is not a tooth curry comb. This packer also stated that a rubber curry comb would not do the work.

The problem and possible solutions were discussed by THE NATIONAL PROVISIONER with several beef packers and staff members of the national packing companies.

One large house states that in one of its plants, located in the heart of the Wisconsin calf country, no curry brushing is done except as a final check. In this plant the calves are moved through a washing cabinet which is equipped with high pressure sprays. The water in this cabinet is sprayed at 250 lbs. pressure and at a temperature of 90 degs. F. The calves revolve while passing through the cabinet. It is stated the majority of the carcasses are cleaned well enough so as to require no currying. However, those that need additional cleaning pass by a curry operator who cleans the skin.

In some houses there is a throwout switch at this inspection point and improperly cleaned calves are run through the washing cabinet a second time.

One Chicago beef house contests, in part, the statement that the blame is the packers'. The superintendent of this plant says the problem is one of spacing the calves better in the feedlots and not allowing them to get dirty. However, he admits that educating the farmer along these lines probably would be difficult. In his plant calves are sprayed from three to four hours in the holding pens

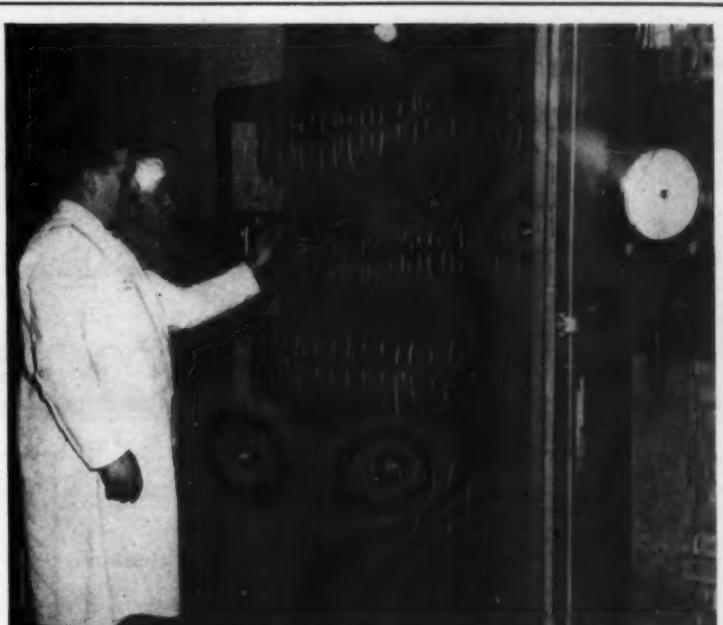
prior to slaughter. He states that this procedure loosens the dirt, manure, etc., enough so it usually comes off on the killing floor during the washing operation. However, he feels that the skins that are still matted with dirt must be cleaned quickly since the entire chain cannot be stopped for one calf.

The beef superintendent of a large plant states that although the type of comb used has a bearing on the scratches and the cleanliness of the skin, the basic problem is one of educating employees to curry the carcasses with a light stroke. He believes that any damage done to the skin results from the employee leaning against the carcass as he curries it. Gentler and more frequent strokes can achieve the same degree of cleanliness as a few heavy strokes. In a test conducted with various types of curry combs in this house it was found that the poorest kind was the ribbon type, while the best type which had been tried was the horse curry brush.

Some packers recommend use of a high pressure spray direct against the underside of the calves for a short time before they are brought to the killing floor. Spraying from 10 to 20 minutes is recommended.

One packinghouse expert states that the principal problem in connection with cleaning calfskins is to soak them sufficiently to soften the manure and dirt. Failure either to wash the live calves or to wash the carcass properly after skinning are the principal reasons he advanced for curry comb scratches. The improperly soaked skin comes to the curry comb operator and he must dig to free the foreign matter from it by excessive pressure. On the other hand, properly soaked or washed skins are easily curried with the operation being one of combing the hair rather than freeing any of the foreign material from the skin. This expert reports that in tests he conducted he found that the best combs are those made from aluminum, which have a blunt tooth, while the poorest are the steel brushes made with sharp teeth. These tests also proved that the rubber type of curry brush is worthless, he stated.

The hide man of another large house states the solution of the problem is two-fold: soaking the calf prior to slaughter and using a pressureless type



CHICAGO KOSHER SAUSAGE MANUFACTURER MODERNIZES

Five new Julian smokehouses have been installed by the Vienna Sausage Manufacturing Co., Chicago, as part of a modernization program. Shown taking a temperature reading on frankfurts processed in one of the new houses are (left to right) Henry Davis, plant superintendent, and the sausage smoker. The new houses in the 55-year-old Kosher sausage kitchen are fully automatic and are equipped with Taylor temperature indicating controllers. They have a capacity of six cages each. The plant is also placing glazed tile on all of its walls and moving its cutting and boning department to the third floor to provide extra capacity in the sausage manufacturing department on the second level. A new finished products holding cooler of 80-cage capacity has been installed.

of curry comb in cleaning up the skin on the killing floor. The first of these objectives is achieved by spraying the calves prior to slaughter. The water is sprayed at house pressure and, while directed from the top and the sides, most of it goes on the belly of the calf. He emphasizes that calves are relatively weak and cannot stand high pressures or too prolonged exposure to water. On the killing floor this plant uses a curry comb which has a spring back. With the spring type of comb excessive pressure is taken up by the spring.

CANADA ISSUES LIVESTOCK MARKETING DATA FOR 1948

A comprehensive picture of the live-stock and meat trade in Canada during 1948 is presented in the Twenty-Ninth Annual Market Review, published by the Canadian Department of Agriculture. Included in the 100 page book are sections on cattle and beef trade, hog and bacon trade, and sheep and lamb trade. Part II of the book deals with the output of livestock.

The year 1948 was a good one for Canadian livestock marketing. Based on yard prices, values were a strong 40 per cent above the average of 1947 and more than 200 per cent of the 1939 price. It was said at the year's close that there were no indications that the strong price appreciation in livestock would either decline or remain static.

MID DIRECTORY CHANGES

Meat Inspection Granted: Standard Beef Co., 151 Cedar ave., Scranton 5, Pa.; Dubuque Packing Co., Bayshore blvd., South San Francisco, Calif.; Muller-Hoetzl, Inc., 324-326 N. Randolph st., Philadelphia 6, Pa.; Donner Commission Co., 1901 W. Canal st., Milwaukee 3, Wis.; Chip Steak Co. of Montana and Wyoming, 901 Terry ave., Billings, Mont.; Colesie Sausage Co., 3249 E. 45th st., Los Angeles 11, California.

Meat Inspection Withdrawn: Armour & Co., 266-268 Commercial st., Portland 3, Me.; Fischer Meat Co., 413-415 Delmar blvd., St. Louis 2, Mo.; Salcedo Meat Co., P. O. box 1687, Stockton, Calif.; Bell Packing & Provision Co., East 5th and Rollins sts.; mail, P. O. box 315, Cheyenne, Wyo.; Gilroy Meat Co., Gilroy, Calif.; National Meat Co., 90 Abattoir ave., Brighton, Boston 35, Mass.; Archer Products Co., Inc., 3700 N. Grove st., Fort Worth 6, Tex.; C. A. Burnette Co., 944 W. 38th pl., Chicago 9, Ill.

Change in Name of Official Establishment: Roselle Packing Co., 1201 E. Linden ave., Linden, N. J., instead of Triangle Meat Distributors, Inc.; Triangle Meat Distributors, Inc., 4170 S. Union ave., Chicago 9, Ill., instead of Crown Packing Co.; Swift & Co., West 24th st., Ogden, Utah, instead of The American Packing & Provision Co. and subsidiary Ogden Packing & Provision Co.; Eastern Oregon Meat Co., Inc., East

Campbell st.; mail, P. O. box 712, Baker, Ore., instead of Eastern Oregon Meat Co.; Bristol Packing Co., Clarkston, Wash.; mail, 825 Main st., Lewiston, Idaho, instead of Bristol's Packing Co.; Durham Meat Co., Inc., Mariposa ave. and Villa st., Mountain View, Calif., instead of Durham Meat Co.; St. Louis Metropolitan Hotel Supply Co., 2820 N. Broadway, St. Louis 7, Mo., instead of St. Louis Hotel Supply Co.

BOOK REVIEW

SELF-SERVICE MEAT MANUAL: Published by Meat Merchandising, Inc., St. Louis, Mo. 156 pages. Price, \$1.00.

This new manual, containing more than 150 charts, tables and photographs, covers the principal phases of cutting, wrapping, labeling and displaying pre-packaged meats for sale from open refrigerated cases. It traces briefly the history of self-service meats, emphasizing the improvements that have been made in transparent films and open cases.

Some of the pitfalls of the self-service system and how to avoid them are pointed out to the new operator. Floor plans of retail areas and processing rooms for self-service meat markets are included. The book lists precautions that must be taken in refrigerating carcass meats that are to be cut up for self-service selling, and describes the various styles of displays.

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Brannan Plan Legislation

(Continued from page 9.)

retary to support his ten "priority" crops and advancing the date when he can use direct payments to producers to support these commodities.

Brannan told the subcommittee that he would be glad to try out the tentatively agreed upon plan because he felt it would be better than no legislation at this session of Congress. It would give him authority to retain 90 per cent of parity supports, plus authority to make direct or "production" payments to producers to effectuate these supports.

Meanwhile the Pace Bill, a modified version of the Brannan program, has been reported on the House floor, but under compromise terms which make its passage doubtful.

At the Senate subcommittee hearing on the trial run for hogs, last week, John E. Thompson, president, Reliable Packing Co., Chicago, who was called as a witness by Senator Gillette, asserted that it would be unscientific to isolate one phase of the total farm economy and experiment with it as Secretary Brannan proposes. Stressing the interrelationship between the pork, beef and lamb economy, he pointed out that it is an economic impossibility to depress the price of pork severely without also depressing the price of beef and lamb.

Thompson developed a point which had not been brought out before when he called attention to the great losses which meat packers would probably sustain when pork prices suddenly go down and packers have large inventories bought at higher prices.

Thompson was supported by another witness, Senator Hugh Butler of Nebraska, who said the proposal would "demoralize hog prices and play havoc with beef prices" and that it seemed almost "designed to injure the cattle raising industry."

Senator Aiken, author of the sliding-scale parity payment plan, and a member of the subcommittee, said that Brannan had underestimated by at least \$250,000,000 the cost to the government of his plan, and Senator Anderson, a former Secretary of Agriculture, agreed with Aiken.

In his midyear economic report to Congress this week President Truman made his first official declaration in favor of the Brannan program when he asked immediate legislation "to overcome a number of shortcomings in existing farm legislation," and, specifically, for high livestock production, authority to support prices through direct subsidies to producers and farm income as the objective of any price support system.

CZECH MEAT RATION CUT

The Czechoslovakian government has announced a temporary cut of about 20 per cent in the meat ration for all citizens over six years of age.

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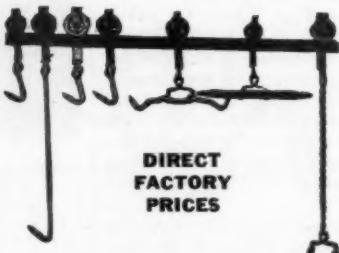
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Progressive Toledo Plant

(Continued from page 12.)

Several of the cooler doors in the plant are opened and closed by Air-Lec automatic door closers. The plant is sprinklered throughout for protection against fire.

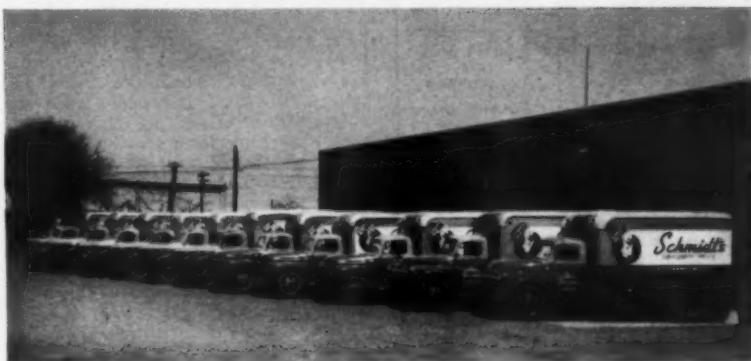
Equipment in the plant includes five John E. Smith's Sons Co. stuffers and mixer, a Cincinnati Butchers' Supply Co. silent cutter and grinder in the sausage room, as well as a Meat Packers Equipment Co. loaf stuffer in that department and four Linker Machines.

The inedible rendering department is equipped with a Boss 5x12 dry render-



PLANT EXTERIOR AND PART OF DELIVERY FLEET

ABOVE: At left in the photo is the new sausage department and at the right is the new truck loading dock. A new office section will occupy the center background when constructed. LEFT: Eleven of the 30 trucks in the Schmidt fleet.



ing melter, press and auxiliary equipment. Drip rendering equipment for the new lard room is being furnished by the French Oil Mill Co. of Piqua, O., while a new York 8x8 compressor has recently been added to the refrigerating equipment in the engine room. Acid-proof cement for brick floors in the plant was furnished by the Atlas Mineral Products Co.

Steam for the plant is generated in a

Keeler 150-h.p. boiler operated at 160 lbs. pressure. Another Keeler boiler of the same size is now being installed for alternate usage replacing an old-type HRT 150-h.p. boiler. Two Permutit softeners have been used for water conditioning for several years. It is interesting to note that the Schmidt company formerly produced electric power with Diesel generators but the equipment is no longer in use because the plant's de-

mand has outgrown generating capacity.

The Schmidt Provision Co. was founded in 1930, incorporated in 1931 and has grown steadily ever since. President and general manager of the company is Emil A. Schmidt and Joseph W. Arnold is vice president and production superintendent.

The company is a participant in the meat educational program of the American Meat Institute and has tied in its sales and promotional effort with the campaign.

HIGH SANITARY QUALITIES OF PACKAGING PAPER TOLD

From a public health and sanitation point of view, paper and paper products have been called superior materials for packaging food by the American Paper and Pulp Association. Studies carried out by the association at the Institute of Paper Chemistry, reveal that paper used in packaging today is free from disease-producing bacteria.

Over an extended period, the institute tested 2,500 specimens of paper taken at random from 28 widely located mills. The examination disclosed that none of the sheets showed the presence of the disease-producing type of bacteria and the incidence of nondisease-producing forms was absent or low.

Another phase of the study was to determine the effect of the paper manufacturing process on bacteria artificially introduced into the stock from which paper is made. A heavy suspension of *Escherichia coli*, a bacterium found in the digestive tract of humans and warm blooded animals, was sprayed onto a wet sheet of paper before it entered the drier section. A count showed as high as 4,577,000 bacteria per gram of paper, yet after the paper had passed the driers, analyses showed that all of the coliform bacteria had been destroyed.



SOME OF SCHMIDT EXECUTIVE AND SUPERVISORY STAFF

Left to right are Walter Ziegler, production; Joseph W. Arnold, vice president and superintendent; Emil A. Schmidt, president and general manager; Manford L. Comstock, livestock buyer, and Emil Schnetzler, kill and cut foreman.

Inspected Meat Output Falls in Holiday Week But Exceeds Year Ago Total by 14%

MEAT production under federal inspection for the week ended July 9 totaled 245,000,000 lbs., according to the report by the U. S. Department of Agriculture. Slaughter of all species except sheep was down from the week ended July 2 due to the July 4 holiday.

The output of inspected veal for the three weeks under comparison was 12,700,000, 14,700,000 and 12,600,000 lbs., respectively.

Hog slaughter of 685,000 head was 16 per cent below 814,000 a week earlier but 6 per cent above 649,000 in the same

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week ended July 9, 1949—with comparisons

Week Ended	Beef			Pork (excl. lard)			Lamb and mutton			Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	mil. lb.	Prod.	mil. lb.
July 9, 1949	226	118.2	108	12.7	685	105.5	208	8.5	244.9		
July 2, 1949	247	129.4	126	14.7	814	122.1	202	8.3	274.5		
July 10, 1948	178	88.0	105	12.6	649	104.3	215	9.1	214.0		

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle			Sheep & lambs			LARD PROD.			
	Live	Dressed	Calves	Hogs	Live	Dressed	Live	Dressed	Per mil. lbs.	
July 2, 1949	.660	523	212	118	274	154	88	41	14.4	27.0
June 25, 1949	.661	524	211	117	270	150	88	41	14.7	32.4
July 10, 1948	.657	494	218	120	283	161	96	42	13.9	25.5

*1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

Total production was 11 per cent below 274,000,000 lbs. the week ended July 2 but 14 per cent above 214,000,000 lbs. in the same week last year.

Cattle slaughter of 226,000 head was 9 per cent under 247,000 a week earlier but 27 per cent above 178,000 in the corresponding week of 1948. Beef production was 118,000,000 lbs., compared with 129,000,000 lbs. the week before and 120,000,000 lbs. a year ago.

Calf slaughter was 108,000 head, compared with 126,000 in the previous week and 105,000 in the same week last year.

week in 1948. Production of pork was 106,000,000 lbs., compared with 122,000,000 the week before and 104,000,000 in the week a year ago. Lard production was 27,000,000 lbs., compared with 32,400,000 a week earlier and 25,500,000 last year.

Sheep and lamb slaughter was 208,000 head, compared with 202,000 head in the preceding week and 215,000 in the week of 1948. Production of inspected lamb and mutton for the three weeks amounted to 8,500,000, 8,300,000 and 9,100,000 lbs., respectively.

Margins More Favorable for All Weights of Hogs

(Chicago costs and credits, first three days of week.)

A rising trend in pork product prices and live hog costs was in evidence, with product values registering the most gain. As a result, cutting margins for all three weights of hogs showed some improvement over last week, although all of the margins remained minus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.—			220-240 lbs.—			240-270 lbs.—		
Value			Value			Value		
Pct.	Price	per cwt.	Pct.	Price	per cwt.	Pct.	Price	per cwt.
live	per	cwt.	live	per	cwt.	live	per	cwt.
wt.	lb.	alive	wt.	lb.	alive	wt.	lb.	alive
Skinned hams	12.4	51.5	8.639	9.32	12.4	51.5	8.639	9.12
Picnics	5.5	33.7	1.86	2.72	5.3	32.9	1.74	2.54
Boston butts	4.2	40.0	1.68	2.44	4.0	39.0	1.56	2.26
Loins, (blade in)	9.9	51.2	5.07	7.47	9.6	43.8	4.21	6.00
Bellies, S. P.	10.9	30.5	3.35	4.84	9.3	30.1	2.80	4.06
Bellies, D. S.	2.1	21.5	.45	.65
Fat backs	3.1	8.3	.26	.37
Plates and jowls	2.9	11.2	.33	.57	3.0	11.2	.34	.47
Raw leaf	2.2	8.4	.27	.41	2.1	8.4	.18	.26
P. S. lard, rend. wt.	13.7	9.8	1.34	1.85	12.4	9.8	1.19	1.70
Spots	1.6	30.3	.65	.96	1.6	29.5	.64	.96
Regular trimmings	3.2	17.7	.56	.83	2.9	17.7	.51	.74
Feet, tails, etc.	2.0	14.4	.21	.30	2.0	10.4	.21	.29
Offal & misc.55	.8055	.79	.78
Total Yield & Value	68.5	...	\$22.13	\$32.31	69.5	...	\$20.85	\$30.00
Per		Per		Per	Per		Per	Per
cwt.		cwt.		cwt.	cwt.		cwt.	cwt.
alive		alive		alive	alive		alive	alive
Cost of hogs	\$22.00		\$21.03		\$20.96			
Condemnation loss	.11	Per cwt.	.11	Per cwt.	.10	Per cwt.		
Handling and overhead	1.10	fin.	.96	fin.	.86	fin.		
TOTAL COST PER CWT.	\$23.21		\$22.70		\$21.92			
TOTAL VALUE	22.13		20.85		18.87			
Cutting margin	-\$1.08		-\$1.85		-\$2.06			
Margin last week	1.47		2.15		3.07			

Study Shows Meat Dollar Breakdown in High, Low and Normal Price Years

A study of marketing costs for livestock and meat in 1932, 1947 and 1939, years in which prices were low, high and normal, respectively, illustrates that the larger share of the meat dollar goes to processors and distributors when prices are low, and to producers when prices are high. The report, entitled "Farm-to-Retail Margins for Livestock and Meat," is based on studies made under the Research and Marketing Act and was issued by the Bureau of Agricultural Economics.

Consumers paid an average price of 55.4c a lb. for meat in 1947 of which 35.4c went to the farmer. The other 20c went to marketing agencies, the railroads, packers, wholesalers, and retailers. In 1932, consumers paid an average price of 20c per lb. for meat, with 13.2c going for marketing and only 6.8c to the farmer. In 1939, the average paid by consumers was 24.4c a lb. That year 12.8c went for marketing and 11.6c to the farmer.

The report compares marketing costs for livestock and meat in the highly contrasting years 1932 and 1947 with the more "normal" peacetime year of 1939. In 1932, a year of low prices, about 34c of the consumer's meat dollar went to the farmer and 66c for marketing; in 1947, a year of high prices, nearly 64c went to the farmer and 26c to the marketing agencies (processors and distributors). In the more normal peacetime year of 1939, the farmer got 47.5c and the marketing people got 52.5c of the consumer's meat dollar.

Margins, or costs, for marketing are broken down in the report into four broad functions: the marketing of livestock; packing and processing of meat; wholesale distribution of meat; and retail distribution of meat and meat products.

The marketing of livestock took 5c of the consumer's meat dollar in 1932; 4.7c in 1939; and 2.3c in 1947. Meat packing and processing took 20c of the consumer's meat dollar in 1932; 15.9c in 1939; and 13.4c in 1947. Wholesale distribution took 8c of the consumer's meat dollar in 1932; 6.2c in 1939; and 4.2c in 1947. Retail distribution took 33c of the consumer's meat dollar in 1932; 25.7c in 1939; and 16.2c in 1947.

The report makes no attempt to give a detailed explanation of the reasons for the difference in marketing margins in the three years shown but does point out "some of the important factors which will probably cause margins in the future to be different from those shown, even if price levels of those years prevail." Among the factors that affect costs and margins in the marketing of livestock and meat, according to the report, are wage rates, productivity of labor, overhead costs, volume produced, cost of supplies and containers, amount of processing, and transportation costs.



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Cold Storage Holdings of Beef, Pork and Lard Declined During June, USDA Reports

THE July 15 U. S. cold storage stocks report revealed that holdings of all meat and lard items, except rendered pork fat, declined during June.

Pork holdings on July 1 totaled 392,645,000 lbs., according to the U. S. De-

partment of Agriculture report. These holdings were 15,128,000 lbs. less than the 86,761,000 lbs. held a month earlier.

Lamb and mutton holdings totaled 6,855,000 lbs. on July 1, which was less than the 7,007,000 lbs. held a month

U. S. COLD STORAGE STOCKS ON JULY 1

	July 1, '49 pounds	July 1, '48 pounds	June 1, '49 pounds	July 1, 5-yr. av. 1944-48 pounds
Beef, frozen	63,234,000	72,729,000	76,297,000	137,840,000
Beef, in cure, cured & smoked	8,399,000	9,976,000	10,464,000	7,925,000
Total beef ²	71,633,000	82,705,000	86,761,000	145,771,000
Pork, all	191,818,000	322,777,000	247,861,000	230,306,000
Pork, dry salt in cure & cured	16,371,000	19,726,000	19,726,000	84,000,000
Pork, all other in cure, cured and smoked	154,296,000	183,778,000	169,726,000	100,592,000
Total pork ³	392,645,000	582,496,000	496,108,000	478,824,000
Lamb and mutton ⁴	6,855,000	7,009,000	7,007,000	12,092,000
Veal ⁵	6,098,000	6,000,000	7,274,000	6,843,000
All edible offal, frozen and cured ⁶	52,130,000	55,760,000	54,707,000	51,809,000
Canned meats and meat products ⁷	35,519,000	31,542,000	36,644,000	27,242,000
Sausage room products ⁸	13,781,000	12,245,000	14,297,000	18,736,000
Lard ⁹	97,767,000	178,425,000	123,461,000	175,541,000
Rendered pork fat ¹⁰	2,716,000	2,902,000	2,362,000

¹Lard and rendered pork fat included.

²NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ³Preliminary figures. ⁴Included in above figures are the following government-held stocks in cold storage, outside of processors' hands as of July 1, 1949: Lard and rendered pork fat, 294,000 lbs. ⁵No historical figures for these items. ⁶Trimmings formerly included with offal now included with appropriate type of meat.

partment of Agriculture report. These holdings were 73,463,000 lbs. below inventories of 466,108,000 lbs. on June 1, 189,851,000 lbs. under holdings reported on July 1, 1948, and 86,179,000 lbs. under the 1944-48 average.

Beef also moved out-of-storage dur-

earlier, 7,999,000 lbs. a year earlier and the 1944-48 average of 12,092,000 lbs.

The July 1 inventory of veal, totaling 6,998,000 lbs., was larger than stocks a year earlier and the five-year average, but was under holdings on June 1. On June 1, stocks totaled 6,000,000 lbs.; a

year earlier they totaled 7,274,000 lbs., and the five-year average was 6,843,000 lbs.

The 100,483,000 lbs. of lard and rendered pork fat was 25,340,000 lbs. under June 1 stocks and was considerably below the 181,327,000 lbs. held on July 1, 1948 and 175,541,000 lbs. for the five-year period.

CHICAGO PROVISION STOCKS

The total lard stocks held on July 15 were 60,582,778 lbs., which was 2,832,872 lbs. under 63,415,650 lbs. reported on June 30. Lard inventories of 100,679,363 lbs. on July 15 a year earlier were much larger than current stocks.

	July 15, '49, lbs.	June 30, '48, lbs.	July 15, '48, lbs.
P. S. lard (a)	52,076,309	54,144,568	88,821,630
P. S. lard (b)	4,068,000	5,681,000	176,000
Dry rendered lard (a)	519,000	474,671	2,575,086
Dry rendered lard (b)	240,000	240,000
Other lard	3,649,409	2,875,411	14,106,647
TOTAL LARD	60,582,778	63,415,650	100,679,363
D. S. cl. bellies (contract)	188,200	184,200	867,000
D. S. cl. bellies (other)	5,576,156	5,606,873	10,881,608
TOTAL D. S. CL. BELLIES	5,764,356	5,791,073	11,748,698
D. S. rib bellies
(a) Made since Oct. 1, 1948.
(b) Made previous to Oct. 1, 1948.

CHICAGO PROV. SHIPMENTS

	Week July 9	Previous week	Cor. wk. 1948
Cured meats, pounds	13,900,000	10,468,000	23,141,000
Fresh meats, pounds	36,051,000	27,943,000	26,204,000
Lard, pounds	7,144,000	10,243,000	2,291,000

PERSONAL DIRECTION IN WINGER-BUILT BOXES, TRUCKS, TABLES and CONVEYORS

gives you:

✓ SAFETY

No danger of cut fingers with Winger equipment's rounded corners and smooth surface finish.

✓ DEPENDABILITY

Equipment is produced under personal direction of the Winger staff. Made to standards for meat packing plants operating under federal inspection.

✓ ECONOMY

Long wear and heavy service are assured with Winger-built equipment.

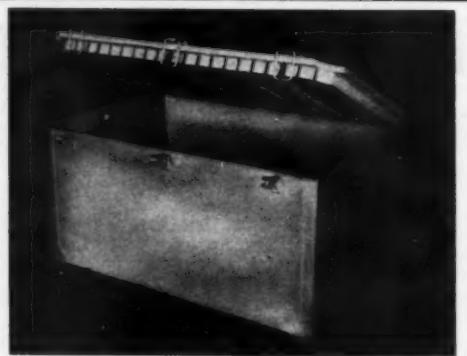
✓ TIME SAVED

Special design and construction help save time through ease in operation and faster, more efficient cleaning.

WINGER

MANUFACTURING CO., INC.
OTTUMWA, IOWA

"Backed by Years of Packing Plant Engineering"



Stainless Steel Buson Curing Box

STAINLESS STEEL

Our Specialty

Bacon curing boxes

Sausage meat truck

Sausage stuffing table

Oleo seeding truck

General Purpose truck

Bacon Packing conveyor tables.

Let us discuss today's needs with you. Write: Winger Manufacturing Co., Inc., Ottumwa, Iowa

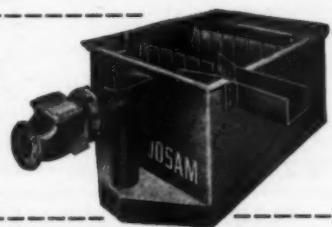


Josam GREASE INTERCEPTORS
turn waste grease into money!

Two minutes of your time is sufficient to tell you whether grease is costing you money... or paying you a profit. Take time to check, and if you have Josam Grease Interceptors installed, you are recovering valuable grease which can be sold at a profit. Without Josam Grease Interceptors, grease is clogging your drain lines... slowing up operations... causing disagreeable odors and costing you money! Modern processing and packing plants everywhere have Josam Grease Interceptors installed. There is a type and size to meet your specific need... at a surprisingly low investment. For further information concerning your grease problems, write our engineering department at Cleveland, Ohio or send coupon below.

Series "PH"

Grease Interceptor
All steel, designed for any capacity, with skimming valve and skimming trough for service in packing houses, rendering plants, abattoirs, and industrial plants. For installation on floor or in a pit.



JOSAM MANUFACTURING COMPANY
317 Josam Building Cleveland 13, Ohio

Please send free copy of Bulletin "G"
on Grease Interception.

ATTACH THIS COUPON TO YOUR LETTERHEAD
AND MAIL TODAY!

BERTH. LEVI & CO. INC.
ESTABLISHED IN 1882



NEW YORK
CHICAGO
LONDON
BUENOS AIRES
WELLINGTON
AUSTRALIA



FROZEN MEAT SLICER

3-models, cap. 6000-15000 lbs. per hour. Open-construction permits complete and thorough cleaning. This slicer will operate efficiently under any plant conditions. No costly shut-downs and hurry-up calls for factory repair men. Heavy welded structural steel frame and minimum of moving parts assure many years of trouble-free service.

Write for our early delivery date!

KEEBLER ENGINEERING CO.

1910 West 59th St.

Chicago 36, Illinois

Our 19th Year of Uninterrupted Service

Lithographed CANS for LARD - SHORTENING

HEEKIN Lithographed Cans for Lard-Shortening give your product added sales punch and individuality of trade mark and design. Your product...in an attractively designed Heekin Lithographed Can is certain to attract greater attention from the consumer. Let's talk it over.



HEEKIN CANS

THE HEEKIN CAN COMPANY, CINCINNATI 2, OHIO

HEEKIN METAL CANS AVAILABLE IN UNLIMITED QUANTITIES

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

July 13, 1949
per lb.

Native steers—	
Choice, 600/800	42½ @ 43
Good, 500/700	42½ @ 43½
Good, 700/900	40 @ 41½
Commercial, 500/700	39 @ 40
Utility, 400/600	30½ @ 32
Commercial cows, 500/800	33½ @ 34
Cows & Calf, cows, north,	
250/500	30½
Bologna bulls, north...	
600/800	37

STEER BEEF CUTS

500/700-lb. Carcasses

(l.c.l. prices)

Choice:	
Hinds & ribs...	
Hindquarters	51 @ 53
Round	48 @ 50
Loins, trimmed	77 @ 78
Loins & ribs (sets)	69 @ 70
Sirloins	
Forequarters	34 @ 36
Backs	36 @ 38
Chucks, square cut	36 @ 39
Ribs	53 @ 54
Briskets	30 @ 33
Good:	
Hinds & ribs...	
Hindquarters	50 @ 51
Round	48 @ 50
Loins, trimmed	72 @ 73
Loins & ribs (sets)	64 @ 65
Sirloins	
Forequarters	33 @ 35
Backs	35 @ 37
Chucks, square cut	36 @ 39
Ribs	54 @ 52
Briskets	30 @ 33
Navels	14 @ 18
Plates	23 @ 25
Ham shanks	
Few shanks	29 @ 31
Steer tenderloins, 5/7 lbs. 1.50 @ 1.60	
Cow tenderloins, 5/6 up, .93 @ .96	

BEEF PRODUCTS

(l.c.l. prices)

Tongues, selected, 3/up,	
fresh or froz...	34 @ 35
Tongues, house run,	
fresh or froz...	26 @ 28
Brains	7
Hearts	22 @ 22½
Livers, selected	38 @ 39
Livers, regular	38 @ 35
Tripe, scalded	3½ @ 6
Tripe, cooked	8 @ 8½
Kidneys	10 @ 20
Lips, scalded	8 @ 8½
Lips, unscalded	7
Lungs	5½ @ 6
Molts	5 @ 6
Udders	4 @ 4½

BEF HAM SETS

(l.c.l. prices)

Knuckles	46½ @ 47
Insides	48 @ 49
Outsides	45 @ 46

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned...	36 @ 37
Veal breasts, under 6 oz.	38 @ 37
6 to 12 oz.	68 @ 68
12 oz. up...	68 @ 68
Calf tongues	25 @ 26
Lamb fries	85 @ 85
Ox tails, under ½ lb.	10 @ 10
Over ½ lb.	19 @ 20

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57½ @ 59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	62 @ 62½
Hams, skinned, 16/18 lbs., wrapped	57 @ 59
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 62
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	44 @ 48
Bacon, fancy, square cut, shoulder, 12/14 lbs., wrapped	41 @ 44½
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 54½

CALF & VEAL—HIDE OFF

(l.c.l. prices)

Choice, 130/170	39 @ 41
Good, 80/130	38 @ 39
Good, 130/170	36 @ 38
Commercial, 80/130	36 @ 38
Commercial, 130/170	36 @ 36
Utility, all weights	31 @ 33

CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	55 @ 57
Good, 40/50	52 @ 54
Commercial, all weights	46 @ 49

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	21 @ 22
Commercial, 70/down	19 @ 20
Utility, all weights	18 @ 19

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	53½
Pork loins, regular, under 12 lbs.	54 @ 55½
Pork loins, boneless	53 @ 55
Shoulders, skinned, bone in, under 16 lbs.	37 @ 37½
Picnics, 4/6 lbs.	35
Boston butts, 4/8 lbs.	41½ @ 42½
Boneless butts, c.t., 2/4	57½ @ 58½
Neck loins	74 @ 76
Neck bones	14 @ 14
Livers	24½ @ 25½
Kidneys	11½ @ 11½
Brains	17 @ 18
Ears	8½
Snouts, lean in	9½ @ 9½
Feet, front	6 @ 6½

SAUSAGE MATERIALS

(l.c.l. prices)

Pork trim, reg. 50%	18½ @ 19½
Pork trim, spec. 85% lean	38½ @ 39½
Pork trim, ex. 95% lean	49 @ 50
Pork cheek meat, trmd.	34
Pork tongue	18½ @ 19½
Bull neck bones	46 @ 47
Bon'l cow meat, f.c.c. C. 35½ @ 40	
Cow chuck, boneless	43
Beef trimmings	33 @ 33½
Beef cheek & head meat, trmd.	33
Veal trimmings, bon'ls.	42 @ 43

SAUSAGE CASINGS

(P. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausages.)

Beef casings	
Domestic rounds, 1½ in. to 1½ in., 180 pack...	42 @ 45
Domestic rounds, over 1½ in., 140 pack...	60 @ 65
Export rounds, wide, over 1½ in.	90
Export rounds, medium, 1½ to 1½ in.	60 @ 65
Export rounds, narrow, 1½ in. under, 1 in. up...	1.00 @ 1.20
No. 1 weassands, 24 in. up, 12 @ 14	
No. 2 weassands, 22 in. up, 10 @ 11	
Middles, sewing, 1½ in.	6
Middles, select, extra	
Middles, select, extra, 2½ to 2½ in.	1.15 @ 1.25
Middles, select, wide, 2½ to 2½ in.	1.15 @ 1.25
Middles, select, extra	
Middle, 2½ in. & up...	1.90 @ 2.00
Beef bungs, export N. 1	20 @ 21
Beef bungs, domestic	13 @ 15
Dried or salted bladders, per piece:	
12-15 in. wide, flat	18 @ 20
10-12 in. wide, flat	10 @ 12
8-10 in. wide, flat	6 @ 7
Pork casings:	
Extra narrow, 20 mm. & 24 mm.	3.10
Narrow, medium, 26 @ 32	
Medium, 32 @ 35 mm.	2.95 @ 3.00
Wide, 38 @ 43 mm.	1.75
Wide, 38 @ 43 mm.	1.21 @ 1.25
Export bungs, 34 in. cut, 20 @ 31	
Large prime bungs	
34 in. cut...	10 @ 20
Medium prime bungs	
34 in. cut...	14 @ 15
Small prime bungs	
34 in. cut...	11½ @ 12
Middles, per set, cap off, 40	6 @ 8

DRY SAUSAGE

(l.c.l. prices)

Cervelat, dry, ch. hog bungs...	83 @ 84
Thuringer	48 @ 53
Farmer	60
Holsteiner	60
B. C. Salami	76 @ 83
Italian salami, new con...	68 @ 85
Genoa style salami	70 @ 70
Pepperoni	70
Mortadella, new condition	45
Cappicola (cooked)	72
Italian style hams	74

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	46
Pork sausage, bulk	34½
Frankfurters, sheep casings	46 @ 48½
Frankfurters, hog casings	33
Bologna, original	39½ @ 42
Bologna, artificial casings	39½ @ 42
Smoked ham, boneless	46 @ 46
New Eng. lunch specialty	56 @ 63
Minced luncheon spec., ch. 64½	64½
Tongue and blood	39 @ 47
Blood sausage	29½
Sausage	29½
Pork sausage, fresh	43½ @ 52
Pork sausage, smoked	43½ @ 52

CURING MATERIALS

Cwt.

Nitrites of soda in 425-lb. bbls., del. or f.o.b. Chicago

Na. 1 ton, t.o. f.o.b. N. Y.:

Dbl. refined gran...

Small crystals

Medium crystals

Pure rfd., gran. nitrate of soda

100% unquoted

Salt, in min. car. of 60,000 lbs.

only, per sack f.o.b. Chgo.

Per ton

Granulated

Medium

Rock salt, 40 ton cars.

Detroit

Sugar:

Raw, 96 basis, f.o.b.

Standard gran., f.o.b.

refined (3%)

Packers' curing sugar, 250 lb.

bags, f.o.b. Reserve, La.

less 2%

Dextrose, per cwt.

in paper bags, Chicago.

SEEDS AND HERBS

(l.c.l. prices)

Ground

Caraway Seed

Whole for Saus.

Comino seed

Whole

Mustard s.d., fcy.

Whole

Marjoram, Chil...

Whole

Oregano

Whole

Coriander, Morocco

Whole

Natural No. 1

Whole

Marjoram, French

Whole

Sage Dalmatian

Whole

No. 1

Whole

Spices

(Basis Chgo., orig. bbls., bags, bales)

Ground

Allspice, prime

Whole

Refined

Whole

Chili powder

Whole

Chilli pepper

Whole

Cloves, Zanzibar

Whole

Ginger, Jam., unbl.

Whole

Garlic African

Whole

Cochin

Whole

Mace, fcy. Bands

Whole

East Indies

Whole

West Indies

Whole

Mustard, flour, fcy.

Whole

No. 1

Whole

West India Nutmeg

Whole

Paprika, Spanish

Whole

Pepper, Cayenne

Whole

Red No. 1

Whole

Pimento

Whole

Pimento



**This can't happen to sausage in
ARMOUR CASINGS!**

Your sausage won't look like this because Armour *Natural Casings* are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance—eliminates waste and breakage.

ARMOUR
Casings Division • Chicago 9, Illinois
AND COMPANY



**STAINLESS
STEEL**

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4



SAVE STEAM, POWER, LABOR

M&M HOG
REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.



Quality Ingredients Scientifically Processed

by Glidden

Pacemaker in Soya Research

SOYABITS

A practically fat-free soya ingredient which contains over 51% protein. It's mild in flavor . . . light in color. Processed under rigid control by the Solvent Extraction Method. Available in a wide range of granulations.

SOYALOSE

A low fat ingredient containing approximately 4% Vegetable Fat and a minimum of 50% Protein. Rich in appearance. Available in a wide range of granulations.

DOG FOOD INGREDIENTS

A variety of ingredients is offered to enable you to select the type just right for your particular formula.

CERTIFIED FOOD COLORS

Scientifically processed to maintain uniformity.

★ Glidden soybean ingredients for the meat industry are processed, under constant and rigid control, by the most advanced methods and equipment. More and more packers are standardizing on Glidden products for all their soya requirements. The complete facilities of our Technical Service Department are available to help you answer specific problems in connection with the use of soya ingredients in any formula. Your inquiries are invited.



The Glidden Company

SOYA PRODUCTS DIVISION

5165 West Moffat Street • Chicago 39, Illinois

Save On Sanitation!

REX PGC

A general cleaner specifically formulated for the meat packing industry. REX PGC is high in wetting properties. It is free rinsing, safe on equipment and operator, yet is compounded to handle the toughest cleaning problems in the packing plant. The low cost and high quality of REX PGC result in dollar savings and higher sanitation standards.

YOUR SANITATION PROGRAM

- REX PGC General Cleaner
- REX HEAVY DUTY Cleaner
- REX TOT Acid Cleaner
- REX Heavy Duty Trolley Cleaner
- REX SPRAY-KLEEN UNIT

For Sanitation in Every Department of your Plant, Write:

BONEWITZ CHEMICALS, INC.

"Sanitation Engineers to the Meat Packing Industry"

BURLINGTON, IOWA • MANTECA, CALIFORNIA

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.

THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO



Preferred
PACKAGING SERVICE

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
SPRINGFIELD, ILLINOIS
PRINTERS • PUBLISHERS • MULTI-COLOR PRINTERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, JULY 14, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.		PICNICS
8-10	50n	50n	4-6	34½n
10-12	50n	50n	4-8 Range	33½@33%
12-14	50n	50n	6-8	33½
14-16	50n	50n	8-10	28
			10-12	26
			12-14	25½
			8-up, No. 2's	25½
			Inc.	...

BOILING HAMS

	Fresh or Frozen	S.P.		BELLIES
16-18	49½n	49½n	6-8	31
18-20	49n	49n	8-10	31
20-22	49½n	49½n	10-12	30½
			12-14	31
			14-16	29½@29½ 30% 6/31
			16-18	26
			18-20	27%
			Inc.	29

SKINNED HAMS

	Fresh or Frozen	S.P.		D.S. BELLIES
10-12	52½n	52½n	18-20	22½n
12-14	52½n	52½n	20-25	22½
14-16	52½n	52½n		20%
16-18	52½@52½	52n	25-30	17%@18
18-20	51½@51½	51½n	30-35	16
20-22	46	46n	35-40	15@15½
22-24	42½	42½n		
24-26	36%@36%	36½n		
25-30	33	33n		
25-up, No. 2's				
Inc.	30	...		

OTHER D.S. MEATS

	Fresh or Frozen	Cured		FAT BACKS
Regular plates	14n	14n	6-8	10½
Clear plates	9½n	9½n	8-10	10½
Square jowls	13½@14	14½@15n	12-14	10½
Jowl butts	10½@10½	9½@10	16-18	11½
			18-20	11½
			20-25	11½

LARD FUTURES PRICES

MONDAY, JULY 11, 1949

	Open	High	Low	Close
July	10.27½	10.47½	10.27½	10.45n
Sept.	10.40	10.60	10.40	10.50b
Oct.	10.40	10.55	10.40	10.45n
Nov.	10.02½	10.10	10.02½	10.02½n
Dec.	10.22½	10.32½	10.22½	10.27½n

Sales: 5,360,000 lbs.

Open interest at close Fri., July 8th: July 223, Sept. 932, Oct. 232, Nov. 139 and Dec. 212 lots.

TUESDAY, JULY 12, 1949

	July	10.45	10.55	10.45	10.55
July	10.45	10.55	10.45	10.55	
Sept.	10.47½	10.70	10.45	10.67½	
Oct.	10.47½	10.60	10.40	10.60	
Nov.	10.00	10.15	10.00	10.15b	
Dec.	10.25	10.40	10.25	10.40	

Sales: 7,000,000 lbs.

Open interest at close Sat., July 9th: July 217, Sept. 932, Oct. 238, Nov. 139, Dec. 216; at close Mon., July 11th: July 205, Sept. 920, Oct. 235, Nov. 133 and Dec. 227 lots.

WEDNESDAY, JULY 13, 1949

	July	10.50	10.72½	10.50	10.72½
July	10.50	10.72½	10.50	10.72½	
Sept.	10.85	10.65	10.82½		
Oct.	10.80	10.60	10.70	10.60	
Nov.	10.00	10.30	10.00	10.30n	
Dec.	10.40	10.57½	10.40	10.57½	

Sales: 8,720,000 lbs.

Open interest at close Tues., July 12th: July 101, Sept. 897, Oct. 235, Nov. 134 and Dec. 230 lots.

THURSDAY, JULY 14, 1949

	July	10.50	10.77½	10.50	10.77½
July	10.50	10.77½	10.50	10.77½	
Sept.	10.87½	10.95	10.82½	10.82½	
Oct.	10.80	10.20	10.77½	10.77½	
Nov.	10.30	10.40	10.30	10.30n	
Dec.	10.55	10.65	10.55	10.57½	

Sales: 4,500,000 lbs.

Open interest at close Wed., July 13th: July 102, Sept. 883, Oct. 247, Nov. 136 and Dec. 236 lots.

FRIDAY, JULY 15, 1949

	July	10.60	10.87½	10.60	10.67½	July	10.60	10.87½	10.60	10.67½
July	10.60	10.87½	10.60	10.60	10.67½	Sept.	10.65	10.77½	10.55	10.75
Sept.	10.65	10.77½	10.55	10.55	10.67½	Oct.	10.65	10.70	10.55	10.67½
Oct.	10.65	10.70	10.55	10.55	10.67½	Nov.	10.10	10.22½	10.07½	10.20½
Dec.	10.45	10.50	10.30	10.45	10.45					

Sales: About 2,500,000 lbs.

Open interest at close Thurs., July 14th: July 131, Sept. 880, Oct. 250, Nov. 132 and Dec. 241 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw	Tierces	Loose	Leaf
July 9...	10.75n	9.62½n	8.62½n			
July 11...	10.75n	9.62½n	8.62½n			
July 12...	10.75n	9.75n	8.75n			
July 13...	11.00n	9.87½n	8.87½n			
July 14...	11.00n	9.87½n	8.87½n			
July 15...	11.00n	10.00n	9.00n			

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

July 13, 1949
per lb.
City

Choice, 600-800	45	62 49
Good, 600-800	43 1/2	61 47 1/2
Commercial, 500 up		
Canner & cutter, 550 up	32 1/2	39 1/2
Bologna bulls, 600 up	30	40

BEF CUTS

(l.c.l. prices)

Choice:		
Hinds & ribs	53	57
Rounds, N. Y. flank off	52	54
Hips, full, untrimmed	59	63
Top sirloins	63	68
Short loins, untrimmed	68	72
Chucks, non-kosher	40	41
Itibs, 30/40 lbs.	56	60

Good:		
Hinds & ribs	52	55
Rounds, N. Y. flank off	51	53
Hips, full, untrimmed	57	61
Top sirloins	63	66
Short loins, untrimmed	64	67
Chucks, non-kosher	40	41
Itibs, 30/40 lbs.	52	56

Briskets	34	35
Flanks	14	16

FRESH PORK CUTS

(l.c.l. prices)

Western		
Hams, regular, 14 down	51	52
Hams, skinned, 14 down	54	55
Picnics, 4/8 lbs.	53	54
Bologna, sq. cut, seedless, 8-12 lbs.	52	53
Pork loins, 12 down	54	55
Boston butts, 4-8 lbs.	43	45
Spareribs, 3/4 down	42	42 1/2
Pork trim., regular	19 1/4	20 1/2
Pork trim., ex. lean, 95%	50	51

City		
Hams, regular, 14 down	51	53 1/2
Hams, skinned, 14 down	54	54 1/2
Picnics, 4/8 lbs.	53	54
Bologna, sq. cut, seedless, 8-12 lbs.	52	53
Pork loins, 12 down	54	55
Boston butts, 4-8 lbs.	43	45
Spareribs, 3/4 down	42	42 1/2
Pork trim., regular	19 1/4	20 1/2
Pork trim., ex. lean, 95%	50	51

FANCY MEATS

(l.c.l. prices)

Veal breeds, under 6 oz.	65	
6 to 12 oz.	50	
12 oz. up	1.00	
Beef kidneys	30	
Beef livers, selected	78	
Lamb fries	55	
Oxtails, under 1/2 lb.	16	
Oxtails, over 1/2 lb.	30	

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JULY 13, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

250-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	44.50-45.50
700-800 lbs.	44.00-45.00

Good:

350-500 lbs.	None
500-600 lbs.	43.00-45.00
600-700 lbs.	43.00-44.50
700-800 lbs.	42.50-44.00

Commercial:

350-600 lbs.	39.00-42.00
600-700 lbs.	39.00-42.00
Utility, all wts.	37.00-39.00

COW:

Commercial, all wts.	32.00-35.00
Utility, all wts.	32.00-34.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:

80-130 lbs.	41.00-43.00
130-170 lbs.	39.00-41.00

Good:

30-80 lbs.	38.00-41.00
80-130 lbs.	38.00-40.00
130-170 lbs.	37.00-39.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	32 1/2	33 1/2
100 to 130 lbs.	32 1/2	33 1/2
137 to 153 lbs.	32 1/2	33 1/2
154 to 171 lbs.	32 1/2	33 1/2
172 to 188 lbs.	32 1/2	33 1/2

SPRING LAMBS

(l.c.l. prices)

Choice lamb	58 1/2	63 1/2
Good lamb	58 1/2	63 1/2
Leg, gd. & ch.	63 1/2	68
Hindquarters, gd. & ch.	66 1/2	71
Loins, gd. & ch.	74	80

MUTTON

(l.c.l. prices)

Western		
Good, under 70 lbs.	19 1/2	23
Common, under 70 lbs.	18 1/2	21

VEAL—SKIN OFF

(l.c.l. prices)

Western		
Choice carcass	39 1/2	43
Good carcass	37 1/2	41
Commercial carcass	35 1/2	38
Utility	33 1/2	35

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	1 1/2	
Breast fat	1 1/2	
Edible suet	1 1/2	
Inedible suet	1 1/2	

FATS-OILS EXPORT

U. S. fats and oils exports, January-May, 1949, were:

HAIR OUT by the ROOTS
HAIR OUT by the ROOTS

OLD BALDY forces its way right down alongside the roots of hog hairs and bristles, loosening the entire hair. Scraping removes every trace. No stubble is left.

OLD BALDY produces a beautifully finished carcass, clean but not slimy. It is easy on human hands, too.

OLD BALDY cuts scraping time about in half, whether done by hand or by machine.

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*Patent Pending

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Old Baldy is Sold with an Ironclad Guarantee!

If it does not prove entirely satisfactory when used according to directions, notify Koch and we will immediately cancel the charge for any sample quantities you have ordered.

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NORTH KANSAS CITY 16, MISSOURI

KOCH BUTCHERS' SUPPLY COMPANY

North Kansas City 16, Missouri

Gentlemen:

Yes, indeed, send me _____ pounds of OLD BALDY at the price indicated. I intend to use it according to directions. I am buying OLD BALDY with the distinct understanding that if it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

NAME:

FIRM:

ADDRESS:

CITY. ZONE. STATE.

PRICES

10-lb. ctn.	37c
50-lb. drum.	34c
100-lb. drum.	33c
300-lb. bbl.	32c
Prices F.O.B. Kansas City	

Write for Contract
Prices on Larger
Quantities

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Thursday, July 14, 1949.

The tallow and grease markets appeared about steady this week but there was little activity and no buying or selling pressure. In the main, prices held at the lower levels reached last week; buyers and sellers were about 1/4c apart with the former bidding around currently quoted levels.

The export market, including government purchases for Japan, has dwindled in recent weeks and the prospects for selling tallow and grease abroad in the next few months appear very confused. Some factions in Congress are reported to favor the earmarking of a liberal amount of ECA funds for the purchase of U. S. surplus agricultural commodities, including fats and oils, but it is not yet known how much money ECA will be given, or the ability or willingness of European countries to buy fats and oils.

Choice white grease moved early this week at 5c and several cars of yellow sold at 3 1/2c. Fancy tallow sold in a limited way at 5 1/2c. A little later sellers' ideas firmed up and they were asking 5 1/2c for choice white with 5c bid, while yellow was offered at 3 1/2c to 4c with 3 1/2c as the bid price. At midweek the market was very dull and considered a little easier in some quarters. Prime sold steady at 5 1/2c and two cars of special moved at 4 1/2c, Chicago basis. Some buyers shaved their bids 1/2c on white grease and yellow eased to 3 1/2c.

TALLOWS: The market held about steady on all grades with last week's level. Edible tallow was quoted Thursday at 6c nominal; fancy, 5 1/2c; choice, 5 1/2c nominal; prime, 5 1/2c; extra, 5 1/2c; special, 4 1/2c; No. 1, 4@4 1/2c; No. 3, 3 1/2c nominal and No. 2, 3 1/2c nominal.

GREASES: The market appeared steady to a shade easier. Choice white

EASTERN FERTILIZER MARKET

New York, July 14, 1949

Trading was restricted in both wet rendered and dry rendered tankage due to lack of offerings, with last sales of dry rendered tankage at \$2.65 per unit of protein, f.o.b. New York.

No further sales were reported of dried blood and offerings were scarce. The price of ammonium nitrate was cut during the week by one producer \$16.50 per ton.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. Production point.....	\$48.00
Blood, dried 16% per unit of ammonia.....	8.00
Unground fish scraps, dried, 90% protein nominal, f.o.b. Fish Factory, per unit.....	2.75
Soda nitrate, per net ton bulk, ex-vessel Atlantic and Gulf ports.....	51.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	8.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein.....	\$2.65

grease was quoted Thursday at 5c; A-white, 4 1/2c nominal; B-white, 4 1/2c nominal; yellow, 3 1/2c; house, 3 1/2c nominal; brown, 3c nominal, and brown, 25 f.f.a., 3 1/2c nominal.

GREASE OILS: Prices held steady with last week as good interest continued. Thursday's price on No. 1 lard oil was 10c, basis drums, l.c.l., f.o.b. Chicago; prime burning oil was quoted at 12 1/2c and acidized tallow at 10c.

NEATSFOOT OILS: Very good inter-

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 14, 1949.)

Blood

	Unit
Unground, per unit of ammonium.....	*\$9.50@9.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	Low test.....	**\$12.25@12.50
	High test.....	** 11.75@12.00
	Liquid stick tank cars.....	3.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk.....	\$145.00
55% meat scraps, bulk.....	159.50
50% feeding tankage, with bone, bulk.....	117.00
60% digester tankage, bulk.....	140.00
80% blood meal, bagged.....	150.00
65% BPL special steamed bone meal, bagged.....	85.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia.....	\$5.75@6.00
Bone tankage, unground, per ton.....	\$7.50@8.00
Hoof meal, per unit ammonia.....	\$7.00

Dry Rendered Tankage

	Per unit Protein
Cake.....	**2.85@2.90
Expeller.....	** 2.85@2.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.50@2.00
Hide trimmings (green, salted).....	1.00
Sinews and pizzles (green, salted).....	1.00
Cattle jaws, skulls and knuckles.....	Per ton \$65.00
Pig skin scrapes and trim, per lb.....	4@4.50

Animal Hair

Winter coil dried, per ton.....	\$100.00
Summer coil dried, per ton.....	\$55.00@57.50
Cattle switches.....	4% @5
Winter processed, gray, lb.....	13
Summer processed, gray, lb.....	.7@8

*Quoted f.o.b. basis.

est continued and general feeling was somewhat firmer which was reflected in a steady market. Pure neatsfoot oil was quoted on Thursday at 20c; 20-deg. was 26c, and 15-deg. was 27c, basis drums, l.c.l., f.o.b. Chicago.

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VEGETABLE OILS

Thursday, July 14, 1949.

Action of the crude vegetable oil markets was rather mixed this week with some of the oils holding about steady with last week and peanut oil showing some strength. Buying interest in most oils for July-August positions was evident, while interest in September or forward was lacking. There was some export business reported this week in small lots.

COTTONSEED OIL: Crude oil prices this week were lower and trading was light. Valley crude was quoted Thursday at 10@10 1/4c nominal; Southeast at 10@10 1/4c nominal, and Texas at 10c paid nominal. These levels were about 1@1/4c under the quotation of last week.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills
 Valley 10 1/2@10 1/4c
 Southeast 10@10 1/4c
 Texas 10pd
 Soybean oil, in tanks, f.o.b. mills,
 Midwest 9 1/2@9 1/4c
 Corn oil, in tanks, f.o.b. mills 11n
 Coconut oil, Pacific Coast 14 1/2@15n
 Peanut oil, f.o.b. Southern points 14@14 1/2n
 Cottonseed foots
 Midwest and West Coast 1 1/2@2
 East 1 1/2@2

OLEOMARGARINE

Prices f.o.b. Chgo.
 White domestic, vegetable 25
 White animal fat 25
 Milk churned pastry 22
 Water churned pastry 21

The New York futures market quotations for the four-day period were as follows:

MONDAY, JULY 11, 1949

	Open	High	Low	Close	Pr. cl.
July	11.05	12.25	11.94	12.15	11.85
Sept.	11.85	11.90	11.85	11.64	11.64
Oct.	11.32	11.15	11.44	11.40	11.47
Dec.	11.10	11.34	11.10	11.34	11.15
Jan.	11.05	11.34	11.10	11.34	11.13
Mar.	11.05	11.35	11.27	11.34	11.13
May	11.15	11.30	11.27	11.34	11.13

Total sales: 187 contracts.

TUESDAY, JULY 12, 1949

	Open	High	Low	Close	Pr. cl.
July	12.10	12.30	12.20	12.24	12.15
Sept.	11.85	11.70	11.48	11.61	11.64
Oct.	11.32	11.39	11.25	11.35	11.40
Dec.	11.28	11.35	11.15	11.30	11.34
Jan.	11.25	11.34	11.10	11.28	11.34
Mar.	11.32	11.45	11.25	11.28	11.34
May	11.25	11.34	11.25	11.28	11.34

Total sales: 86 contracts.

WEDNESDAY, JULY 13, 1949

	Open	High	Low	Close	Pr. cl.
July	12.10	12.64	12.25	12.00	12.24
Sept.	11.65	11.70	11.60	11.76	11.61
Oct.	11.40	11.45	11.40	11.40	11.35
Dec.	11.25	11.45	11.30	11.42	11.30
Jan.	11.29	11.45	11.30	11.42	11.28
Mar.	11.29	11.50	11.50	11.50	11.28
May	11.29	11.50	11.50	11.42	11.28

Total sales: 156 contracts.

THURSDAY, JULY 14, 1949

	Open	High	Low	Close	Pr. cl.
July	12.58	12.70	12.42	12.45	12.60
Sept.	11.85	11.90	11.80	11.64	11.76
Oct.	11.85	11.85	11.81	11.80	11.80
Dec.	11.45	11.60	11.30	11.39	11.42
Jan.	11.45	11.45	11.40	11.38	11.42
Mar.	11.45	11.60	11.46	11.46	11.50
May	11.45	11.45	11.45	11.38	11.42

Total sales: 199 contracts.

*Bid.

SOYBEAN OIL: Refiners were in the market this week and the pattern of prices was rather mixed. At midweek there were reports of sales of July shipment oil at 9 1/4c, Decatur basis, and July and August shipments were later traded at 9 3/4c and 9 1/2c, the latter in small

volume. The closing quotation on Thursday was 9 1/4c bid and 9 1/2c asked, unchanged to 1/4c up from last week's quotation.

CORN OIL: Prices remained about steady with last week and trading was limited in this "tight" material. Midweek trading was reported at 11c for July shipment. Thursday's price was 11c nominal, unchanged from last week.

COCONUT OIL: Offerings were reported to be a little tighter and sellers were asking 15c for spot oil, next week shipment at 14 1/4c and straight July at around 14 1/4c. Copra was bid at \$147.50, while offerings ranged from \$152.50 to \$155, c.i.f. July. Thursday's quotation on oil was 14 1/2@15c nominal, or about 1/4c lower to 1/4c higher than last week.

PEANUT OIL: The market had a strong tone this week and made good advances. A few tanks for immediate shipment were reported at midweek at 15c, following earlier sales at 14 1/4c and 14 1/2c. Thursday's price was 14@14 1/2c nominal, or about 1@1 1/4c higher than last week.

MEAT, LARD IN OUR ECONOMY

The address on "Meat and Lard in Our National Economy," delivered by Oscar G. Mayer before the Rotary Club of Denver recently in connection with a meeting in Denver of the American Meat Institute board of directors, has been reprinted in pamphlet form and is being distributed by the Institute.

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HIDES AND SKINS

Packer hides generally $\frac{1}{2}$ to $\frac{3}{4}$ c higher with trading in fair volume—Light native steers up 1c—Branded cows sell at 19 $\frac{1}{2}$ c and light native cows at 23 $\frac{1}{2}$ c—Calfskins quiet and show no strength.

Chicago

PACKER HIDES: After a somewhat slow start the market became active this week and a fair volume of hides moved up to Thursday. The market was generally stronger and at least $\frac{1}{2}$ c to $\frac{3}{4}$ c higher than a week earlier. Demand was good for most descriptions, although heavy cows were a little draggy, and hides were salable at the list or better. Cattle slaughter was off a little during the holiday week and some packers were inclined to wait and see in expectation of continued strength in the market.

The New York hide futures market was stronger at midweek.

Around 10,000 hides sold last weekend, including 4,800 river point light native cows at 23c, Chicago basis, 3,000 Missouri river light native cows, June-July at 23c, Chicago basis. An outside packer sold 1,400 June-July heavy native steers at 18 $\frac{1}{2}$ c and lights at 22c, while a mideastern plant moved 1,700 June-July heavy and light native steers at 18 $\frac{1}{2}$ c and 22c, respectively.

Early this week 2,000 July light native steer hides sold at 22 $\frac{1}{2}$ c, Chicago, and 1,200 heavy native steers, June-July, sold at 19c, Chicago.

Branded steers were fairly active this week; 3,100 June Colorado's, with a large percentage of koshers, sold early at 16 $\frac{1}{4}$ c Chicago, steady basis. May and June Colorados—10,000 in all—were reported Tuesday at 16c for the May and 16 $\frac{1}{4}$ c for the June. At midweek another packer sold 15,000 branded steers, about half of which were May Colorados which brought 17c; one-quarter May butt brands which brought 17c and one-quarter July butts which moved at 17 $\frac{1}{2}$ c. On Thursday 3,000 June butt branded steers sold at 18c, Chicago basis, and 2,000 Scottsbluff hides, May-June, moved at 17 $\frac{1}{2}$ c for butts and 17c for Colorados, Chicago basis.

Activity in branded cows was a feature of the market this week. On Tuesday a total of 21,000, June-July takeoff, sold from several directions at 19 $\frac{1}{2}$ c, Chicago and Chicago basis. Another sale of 2,000 branded cows was made at 19 $\frac{1}{2}$ c, Chicago basis.

Trading in the native cow hide market was on a fairly extensive basis. On Tuesday there was a sale of 3,600 light cows, early June takeoff, at 22 $\frac{1}{4}$ c Chicago, and on the following day the Association sold 3,400 heavy cows, June-July, at 21c, Chicago basis. Another sale of 11,500 river light cows, May-June takeoff, was made at 23 $\frac{1}{4}$ c, Chicago, and 1,200 June-July light cows moved at 24c, Chicago basis. Another midweek sale involved 3,000 light natives at 23c, Chicago. A mixed lot of 2,000 May-June light cows and May-June extra light native steers sold at 23 $\frac{1}{4}$ c and 27 $\frac{1}{4}$ c, respectively, f.o.b. Iowa point.

Native bulls and branded bulls were quoted nominally unchanged this week at 16c and 15c in the absence of significant trading.

OUTSIDE SMALL PACKERS: Small packer hides were reported to be steady to a shade firmer this week. In view of general market developments, the

smaller killers have raised their asking prices and with no urgent need to sell are watching for further advances. All weight steers and cows are quoted 17 $\frac{1}{2}$ @19c and bulls at 13@14c.

Country hides are rather scarce and mostly of the heavier type and not in great demand. The market is called steady.

CALF AND KIPSKINS: The market was very quiet this week. Early in the period 4,500 river calfskins, June takeoff, sold at 40c, Chicago basis, which was about $\frac{1}{2}$ c below the last reported sale.

SHEEPSKINS: There was some trading in packer shearlings last week at \$2.40@2.65 for No. 1; \$1.90 for No. 2 and \$1.60 for No. 3 skins. Some selected No. 1 skins brought \$2.85.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended	Previous	Cor. week,	
July 14, '40	Week	1948	
Nat. stra.	12@23	18 $\frac{1}{2}$ @22	12@29
Hvy. Tex. stra. 17 $\frac{1}{2}$ @18		17@17	12@26 $\frac{1}{2}$
Hvy. butt			
brnd'd stra.	18	17 @17 $\frac{1}{2}$	12@26 $\frac{1}{2}$
Hvy. Col. stra. 17	17 $\frac{1}{2}$	16 $\frac{1}{2}$ @17	12@26
Extra light Tex. stra.	24	24	12@30
Brnd'd cows.	19 @19 $\frac{1}{2}$	19 @19 $\frac{1}{2}$	12@29 $\frac{1}{2}$
Hvy. nat. cows 20 $\frac{1}{2}$ @21 $\frac{1}{2}$	21	21 $\frac{1}{2}$	12@30 $\frac{1}{2}$
Lt. nat. cows. 23 $\frac{1}{2}$ @24	22	23 $\frac{1}{2}$	12@31 $\frac{1}{2}$
Nat. bulls.	16	16	12@18 $\frac{1}{2}$
Brnd'd bulls.	15	15	12@17 $\frac{1}{2}$
Calfskins, Nor. 57 $\frac{1}{2}$ n 55	55	57 $\frac{1}{2}$ n 50	12@55
Kips, Nor. nat. 45n	45	45	12@37 $\frac{1}{2}$
Kips, Nor. brnd. 42 $\frac{1}{2}$ n	42 $\frac{1}{2}$ n	42 $\frac{1}{2}$ n	12@35
Slunks, reg.	2.85n	2.85n	12@3.00
Slunks, shrub. 90	90	95n	12@1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17 $\frac{1}{2}$ @19	17 $\frac{1}{2}$ @19	24	12@28
Brnd'd all wts. 16 $\frac{1}{2}$ @18	16 $\frac{1}{2}$ @18	18	20	12@27
Nat. bulls.	12	12 @13n	15	12@16
Brnd'd bulls.	12 @13	11 @12n	14	12@15
Calfskins.	38 @40	36 @38	40	12@45
Kips, nat.	30 @32	30 @32	27	12@28
Slunks, reg.	6.00n	2.00n	2,750@3.00	
Slunks.	75n	75n	12@1.00	

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights ...	15 $\frac{1}{2}$ n	15 $\frac{1}{2}$ n	20 $\frac{1}{2}$ n	22 $\frac{1}{2}$ n
Bulls.	12n	10	11n	13@13 $\frac{1}{2}$ n
Calfskins.	21 @23	21 @23	27	12@28
Kipskins.	19 @20n	19 @20	22	12@23n

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlgs.	2.40@2.65	2.50@2.75	3.65@3.75
Dry pelts.	29 @31n	29 @31n	62@28 $\frac{1}{2}$
Horsehides.	9.00@9.50	9.00@9.50	10.00@11.00

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McCarran Amendment on Purchases by U. S. Army

The McCarran amendment to the National Military Appropriation Bill would limit the amount of meat which the Army could purchase outside the United States. It provides:

"That no part of this or any other appropriation contained in this act shall be available for the procurement of any article of food or clothing not grown or produced in the United States or its possessions, except to the extent that the Secretary of the Army shall determine that a satisfactory quality and sufficient quantity of any articles of food or clothing grown or produced in the United States or its possessions cannot be procured as and when needed at United States market prices and without unduly increasing future United States market prices and except procurements by vessels in foreign waters and emergency procurements or procurements of highly perishable foods by establishments located outside the continental United States, except the Territories of Hawaii and Alaska, for the personnel attached thereto.

"That, notwithstanding the provisions of the foregoing proviso, the Secretary of the Army is authorized to purchase from the Commodity Credit Corporation any meat owned and stored by such corporation on the date of the enactment of this act which the Secretary determines to be of a satisfactory quality for the use of the military establishment or for civilian feeding in occupied areas."

MAY MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture has reported United States exports and imports of meat in May as follows:

	May 1949 lbs.	May 1948 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	397,571	225,723
Pickled or cured.....	830,448	405,149
Pork—		
Fresh or frozen.....	132,292	311,817
Hams and shoulders, cured.....	512,700	568,587
Bacon.....	1,700,580	415,345
Other pork, pickled or salted.....	3,026,711	974,985
Mutton and lamb.....	89,428	53,567
Sausage, including canned & sausage ingredients.....	683,678	423,838
Canned meats—		
Beef.....	74,201	80,840
Pork.....	476,309	533,011
Other canned meats.....	770,724	374,005
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.s.....	201,102	34,827
Lard, including neutral.....	63,281,626	20,929,557
Tallow, edible.....	4,726,685	25,566
Tallow, inedible.....	41,237,081	4,767,034
Grease stearin.....	5,000	841

	May 1949 lbs.	May 1948 lbs.
IMPORTS—		
Beef, fresh or frozen.....	3,012,419	296,336
Veal, fresh or frozen.....	383,386	...
Beef and veal, pickled or cured.....	74,168	370,473
Pork, fresh or frozen.....	51,311	560
Hams, shoulders and bacon.....	31,679	45,601
Pork, other, pickled or salted.....	12,164	6,414
Mutton and lamb.....	32,784	...
Canned beef ¹	4,026,392	217,985
Tallow, inedible.....	419,480	180,000

¹Includes many items which consist of varying amounts of meat.

²Canned beef from Mexico not included in these statistics.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$23.00; the average, \$18.50. Provision prices were: Under 12 pork loins, 55%; 10/14 green skinned hams, 53; Boston butts, 41; 16/down pork shoulders, 36 1/4%; 3/down spareribs, 40%; 8/12 fat backs, 10 1/4%; regular pork trimmings, 18; 18/20 DS bellies, 22%; 4/6 green picnics, 34%; 8/up green picnics, 25%. P.S. loose lard was quoted at 10.00 a. and P.S. lard in tierces at 11:00 a.

Cottonseed Oil

Closing futures quotations at New York were: July 12.35-15; Sept. 11.65-64; Oct. 11.50b, 11.55ax; Dec. 11.47b, 11.50ax; Jan. 11.47b, 11.65ax; Mar. 11.50b, 11.60ax; May 11.50b, 11.60ax. Sales were 221 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 9, 1949, were 5,357,000 lbs.; previous week, 6,935,000 lbs.; same week 1948, 6,383,000 lbs.; 1949 to date, 197,214,000 lbs.; corresponding period a year earlier, 183,338,000 lbs.

N. Y. HIDE FUTURES

MONDAY, JULY 11, 1949

	Open	High	Low	Close
Sept.	17.95	18.30	17.95	18.15
Dec.	18.11b	18.36	18.30	18.45
Mar.	17.60b	17.80	17.80	17.75b
June	17.20b	17.45b

Closing 14 to 25 points higher; sales 36 lots.

TUESDAY, JULY 12, 1949

	Sept.	Dec.	Mar.	June
	18.05b	18.31	18.15	18.30b
	18.45	18.60	18.35	18.56b
	17.01b	17.90	17.85	18.00b
	17.40	17.01b

Closing 11 to 25 points higher; sales 36 lots.

WEDNESDAY, JULY 13, 1949

	Sept.	Dec.	Mar.	June
	18.25b	18.00	18.40	18.55b
	18.60b	18.90	18.70	18.85
	18.01b	18.35	18.20	18.35b
	17.00b	18.05b

Closing 25 to 44 points higher; sales 56 lots.

THURSDAY, JULY 14, 1949

	Sept.	Dec.	Mar.	June
	18.50b	18.50	18.43	18.50b
	18.95	18.95	18.75	18.81
	18.40b	18.30	18.30	18.30b
	18.05b	18.05b

Closing unchanged to 5 points lower; sales 45 lots.

FRIDAY, JULY 15, 1949

	Sept.	Dec.	Mar.	June
	18.30b	18.85	18.68	18.70
	18.70b	18.70	18.70	18.70
	18.15b	18.12b
	17.90b	18.15b

Closing 10 to 20 points lower; sales 10 lots.

Shipments for the week ended July 9 totaled 4,409,000 lbs.; previous week, 3,838,000 lbs.; same week last year, 4,233,000 lbs.; 1949 to date, 138,533,000 lbs.; same period 1948, 130,696,000 lbs.

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LIVESTOCK MARKETS

Weekly Review

June Livestock Kill Was Above May But Under June of 1948

THE total slaughter of all classes of livestock during June 1949 was below June slaughter a year earlier, the U. S. Department of Agriculture has reported, but it was above the total kill reported for May 1949. Cattle and calf slaughter in June was larger than the five-year average, but the total number of hogs and sheep and lambs slaughtered during the month was under the average figure.

Cattle slaughter of 1,095,218 compared with 1,109,153 a year earlier and 1,024,754 a month earlier. The current figure was above the five-year June average of 965,940. The 1949 cumulative slaughter was also larger than that of a year ago.

The 533,033 calves slaughtered in federally inspected plants in June was smaller than the 620,000 reported in June 1948 but was larger than the 510,450 slaughtered the month before and the five-year average of 523,041. The 1949 cumulative total is smaller than that of 1948.

Hog slaughter was up from a month earlier, increasing from 3,721,421 in May to 3,744,799 in June, but it was below June 1948 slaughter of 4,234,758 and the 1944-48 average of 3,936,297. The January-June cumulative hog slaughter in 1949 was 25,130,945 compared with 23,683,020 a year earlier.

June slaughter of sheep and lambs totaled 898,162. This figure represents an increase over the May slaughter of 760,900, but it is substantially under the figure for a year earlier of 1,261,842 and the five-year average of 1,599,616. The six-month cumulative total for 1949 was 5,563,979 compared with 7,015,463 in 1948.

Livestock slaughter under federal inspection during June, by stations, was

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1949	1948
January	1,125,771	1,312,051
February	994,157	976,796
March	1,102,081	980,502
April	995,939	898,564
May	1,024,754	876,927
June	1,095,218	1,109,153
July	1,045,946	1,045,946
August	1,085,842	1,178,251
September	1,178,251	1,176,152
October	1,151,398	1,151,398
November		
December	1,196,863	

CALVES

	1949	1948
January	483,850	586,209
February	476,457	510,748
March	618,637	566,374
April	562,014	550,460
May	510,450	505,842
June	533,033	620,000
July		576,688
August		569,389
September		598,845
October		632,820
November		614,108
December		572,405

HOGS

	1949	1948
January	5,376,611	5,223,309
February	4,079,542	5,745,793
March	4,314,668	5,374,127
April	5,014,744	5,314,445
May	3,721,421	5,662,290
June	3,744,799	4,234,758
July		3,044,126
August		2,440,057
September		2,835,582
October		4,097,549
November		5,425,052
December		6,089,352

SHEEP AND LAMBS

	1949	1948
January	1,234,543	1,347,240
February	1,045,563	1,208,546
March	949,485	1,151,778
April	1,045,643	1,045,120
May	760,900	978,037
June	898,162	1,261,842
July		1,194,773
August		1,264,134
September		1,464,013
October		1,632,813
November		1,443,596
December		1,328,678

—YEAR TO DATE—

	1949	1948
Cattle	6,337,920	6,159,303
Calves	3,184,421	3,342,473
Hogs	25,130,945	23,683,020
Sheep	5,563,979	7,015,463

reported by the USDA as follows:

Sheep
and
Lambs

	Cattle	Calves	Hogs	Lambs
NORTH ATLANTIC				
New York, Newark, Jersey				
City	30,350	53,768	146,512	144,608
Baltimore	30			
Phila.	22,242	6,883	89,438	6,904
NORTH CENTRAL				
Cincli., Cleve., Indpls.	49,211	19,066	228,362	32,785
Chicago				
Ebina	103,927	39,490	278,397	38,904
St. Paul-Wis.				
Group ¹	103,675	80,919	294,670	16,733
St. Louis				
Area ²	48,346	36,823	270,363	53,884
Sioux City	44,458	838	85,212	9,854
Omaha	55,889	4,317	175,400	34,873
Kansas City	56,806	18,786	139,152	49,183
Iowa & So.				
Minn. ³	63,927	20,204	633,400	74,906
SOUTH				
East	21,624	10,104	52,727	227
S. CENT.				
WEST ⁴	96,343	27,381	202,255	148,290
ROCKY MOUNTAIN				
TAIN ⁵	34,499	1,641	51,617	21,170
PACIFIC ⁶	73,899	18,174	115,596	117,058
Total 32 centers	825,196	348,003	2,763,110	749,466
All other stations	270,022	185,030	981,690	148,696
Grand total				
June 1949, 1,095,218	533,033	3,744,799	898,162	
Grand total				
May '49, 1,024,754	510,450	3,721,421	700,900	
Av. June 5-yr.				
(1944-48)	965,940	523,041	3,936,297	1,599,616
Total Jan.	6,337,920	3,184,421	25,130,945	5,563,979
Av. Jan.-June 5-yr.				
(1944-48)	6,255,790	3,148,066	26,954,935	9,190,168

Other animals slaughtered during June 1949: Horses 17,592; goats 19,923; June 1948: Horses 28,676; goats 30,080.

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stock Yards, E. St. Louis, Ill., and Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ³Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes S. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., and Fort Worth, Tex. ⁵Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

LIVESTOCK CAR LOADINGS

A total of 7,470 cars was loaded with livestock during the week ended July 2, 1949, according to the Association of American Railroads. This was a decrease of 423 cars from the same week a year earlier, and 1,783 from 1947.

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Foresee 86,000,000 Hog Kill in 1950 if 1949 Pig Crop Meets Expectations

Should the total 1949 pig crop reach the 96,000,000 head indicated by the USDA's spring pig crop report (see THE NATIONAL PROVISIONER of June 25, 1949, page 11), hog slaughter in 1950 may reach 83,000,000 to 86,000,000 head, the Bureau of Agricultural Economics reported recently in a summary of the livestock and meat situation. At continued heavy slaughter weights this slaughter would be equivalent to the pork supply in 1946, when 75.6 lbs. per person were consumed. At prewar average weights it would amount to 70 lbs. or more per capita. The 1946 consumption was the third largest in the last 40 years. During that time the pork consumption has reached 70 lbs. only nine times.

The BAE report also indicates that prices of hogs will probably hold around present levels or rise moderately this summer, but they are expected to decline as soon as spring pigs are marketed in volume. Prices fell to within about \$1.25 of supports for one week in April, and may possibly reach the support level this fall. That level will be \$1.80 in September and will decline seasonally to perhaps \$1.50 or less in December.

Slaughter of choice and prime grades of steers has been increasing seasonally, and prices of the better grades of

cattle are expected to advance less this summer than usual. Prices of grass-fat cattle are likely to follow the average seasonal decline. Reports from ranges indicate that cattle and calves are generally in good condition. Prices of slaughter lambs may decline moderately as supplies increase seasonally but are expected to be relatively higher than other livestock prices through most of this year.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during May were as follows:

	May 1949 No.	May 1948 No.
EXPORTS (domestic)—		
Cattle for breeding	200	368
Other cattle	9	6
Hogs (swine)	88	20
Sheep	33	—
Horses for breeding	10	31
Other horses	67	80
Mules, asses and burros	103	785

IMPORTS—

	Canada—	United Kingdom	June
Cattle—	101	4,820*	
Bulls	2,410		
Cows	4,792	8,403	
Cattle, other, edible (dut.)—			
Canada—			
Over 700 pounds (Dairy)	8,366	28	
(Other)	3,426	458	
200-700 pounds	7,106	1,335	
Under 200 pounds	...	2	
Hogs—			
For breeding, free	112	160	
Edible, except for breeding (dut.)	1	1	
Horses—			
For breeding, free	25	12	
Other (dut.)	122	188	
Sheep, lambs, and goats, edible (dut.)	1,553	...	
*Bulls and cows.			

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in May was reported by the U. S. Department of Agriculture as follows (with comparable figures for a month and year earlier):

	May 1949 Per. cent	Apr. 1949 Per. cent	May 1948 Per. cent
Cattle—			
Steers	63.3	61.4	52.2
Heifers	9.0	11.2	8.8
Cows	26.8	24.8	35.0
Cows and heifers	32.5	30.5	45.8
Bulls and stags	4.2	8.1	4.0
Cannars and cutters*	8.0	8.6	16.8

	May 1949 Per. cent	Apr. 1949 Per. cent	May 1948 Per. cent
Hogs—			
Sows	14.3	9.9	6.8
Barrows and gilts	85.2	89.6	92.5
Stags and boars	5	5	7

*Included in cattle classification.

ST. LOUIS HOGS IN JUNE

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., in June were reported by H. L. Sparks & Co. as shown in the following table:

	1949	1948
Hogs received	249,918	240,107
Highest price	\$22.50	\$20.25
Lowest price	20.50	24.50
Average cost	21.08	25.16
Average weight, lbs.	210	235

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 13, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$19.50-20.75	\$18.00-20.50	\$.....	\$.....	\$.....
140-160 lbs.	20.50-21.50	20.00-22.00	19.00-20.25	19.75-20.75
160-180 lbs.	21.25-22.25	21.75-22.35	19.75-21.75	20.50-22.00	21.00-22.25
180-240 lbs.	21.75-22.25	21.50-22.50	21.25-22.25	22.00-22.25	21.00-22.25
240-270 lbs.	20.50-22.00	20.75-21.75	20.25-22.00	20.50-22.00	20.00-22.25
270-300 lbs.	19.00-20.75	19.25-20.75	19.00-20.75	18.75-20.75	18.00-26.00
300-330 lbs.	18.25-19.50	18.50-19.50	18.50-19.25	16.50-19.25	16.25-19.00
330-360 lbs.	17.25-18.50	17.00-18.50	17.75-18.75	16.50-19.25	16.25-19.00

Medium:

160-220 lbs.	19.50-21.75	21.00-22.00	19.25-21.50	18.75-21.75
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SOWS:

Good and Choice:

270-330 lbs.	17.00-17.25	17.00-18.25	16.75-17.25	14.50-18.00	15.00-18.00
330-390 lbs.	16.50-17.25	15.75-17.00	16.00-17.00	14.50-18.00	15.00-18.00
360-400 lbs.	15.75-16.75	14.00-16.00	14.00-16.50	14.50-19.00	15.00-18.00

Good:

400-450 lbs.	13.25-16.25	13.25-14.25	13.50-14.75	13.00-15.00	12.00-15.75
450-550 lbs.	11.50-15.00	11.50-13.50	12.50-14.00	13.00-15.00	12.00-15.75

Medium:

250-350 lbs.	11.00-16.75	10.00-16.50	12.00-16.00	12.50-17.50
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PIGS (Slaughter):

Medium and Good:	90-120 lbs.	16.50-19.75	16.00-19.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	26.75-28.00	26.00-27.75	27.00-28.00	26.25-27.50	26.00-27.25
900-1100 lbs.	26.75-28.00	26.50-28.25	27.00-28.00	26.25-27.50	26.00-27.25
1100-1300 lbs.	26.75-28.00	26.50-28.25	26.75-28.00	25.75-27.50	26.00-27.00
1300-1500 lbs.	26.00-27.50	25.50-28.00	26.00-27.25	25.00-26.75	25.50-26.75

STEERS, Good:

700-900 lbs.	24.50-26.75	24.50-26.50	24.00-27.00	24.50-26.00	24.50-26.00
900-1100 lbs.	24.25-26.75	24.50-26.50	24.00-27.00	24.50-26.00	24.50-26.00
1100-1300 lbs.	24.00-26.75	24.50-26.50	24.00-26.75	24.25-26.00	24.25-26.00
1300-1500 lbs.	24.00-26.00	23.75-26.00	24.00-26.00	23.75-25.50	24.00-25.50

STEERS, Medium:

700-1100 lbs.	21.00-24.25	20.50-24.50	19.00-23.50	20.50-24.25	20.25-24.50
1100-1300 lbs.	21.00-24.00	20.50-24.50	19.00-23.50	20.75-24.25	20.25-24.50

STEERS, Common:

700-1100 lbs.	17.50-21.00	17.50-20.50	16.00-19.00	17.00-20.50	17.50-20.25
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HEIFERS, Choice:

600-800 lbs.	26.75-27.50	26.00-27.00	26.75-28.00	25.75-27.00	25.00-26.25
800-1000 lbs.	26.50-27.50	26.00-27.25	26.75-28.00	25.75-27.00	25.00-26.25

HEIFERS, Good:

600-800 lbs.	24.50-26.75	24.50-26.00	24.50-26.75	24.25-25.75	23.75-25.00
800-1000 lbs.	24.25-26.50	24.50-26.00	24.50-26.75	24.25-25.75	23.75-25.00

HEIFERS, Medium:

500-900 lbs.	20.25-24.50	19.50-24.75	20.00-24.50	20.00-24.00	19.25-23.75
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HEIFERS, Common:

500-900 lbs.	16.50-20.25	16.50-19.50	16.00-20.00	16.50-20.00	16.50-19.25
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COWS (All Weights):

Good	17.00-18.50	18.75-20.50	17.25-19.00	17.25-18.75	17.00-18.00
Medium	15.75-17.00	17.25-18.75	16.00-17.00	16.00-17.25	16.00-17.00
Cut & com.	14.00-15.75	14.50-17.25	13.75-16.25	13.50-16.00	12.50-16.00
Canners	11.00-14.00	12.25-14.50	11.25-13.75	11.30-13.50	12.30-13.50

BULLS (Yrs. Excl., All Weights):

Beef, good	19.50-20.50	21.50-22.75	20.00-22.00	19.00-21.25	20.00-21.00
Sausage, good	19.50-21.00	22.50-23.50	20.00-22.00	21.00-22.00	20.50-22.00
Sausage, medium	19.00-20.50	21.25-22.50	18.50-20.00	19.00-21.50	19.00-20.50
Sausage, cut & com.	17.00-19.00	17.75-21.25	15.00-18.50	16.00-19.00	17.50-19.00

VEALERS (All Weights):

Good & choice	23.00-27.00	24.00-26.00	23.00-25.00	24.00-28.00	24.00-27.00
Com. & med.	18.00-23.00	19.00-24.00	16.00-23.00	18.00-24.00	16.00-24.00
Cull, 75 lbs. up	13.00-18.00	15.00-19.00	12.00-16.00	15.00-18.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	23.00-27.00	23.00-25.00	21.50-24.50	23.00-25.00	20.00-22.00
Com. & med.	17.00-23.00	17.00-23.00	15.50-21.50	18.00-23.00	16.00-23.00
Cull	14.00-17.00	15.00-17.00	12.00-15.50	15.00-18.00	14.00-16.00

SLAUGHTER LAMBS AND SHEEP:

Good & choice	6.50-9.00	8.50-9.50	8.00-8.50	7.50-9.00
Com. & med.	6.00-8.00	6.00-8.50	6.50-7.75	5.50-7.00

YRL. WETHERS (Shorn):

Good & choice	20.00-21.50	20.00-21.50	19.50-20.00
Med. & good	17.50-20.00	17.50-20.00	17.00-19.25

EWES (Shorn):

Good & choice	6.50-9.00	8.50-9.50	8.00-8.50	7.50-9.00
Com. & med.	6.00-8.00	6.00-8.50	6.50-7.75	5.50-7.00

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for the week ended July 9, 1949.

CATTLE

Week ended July 9, 1949

Week ended July 10, 1949

Week ended July 11, 1949

Week ended July 12, 1949

Week ended July 13, 1949

Week ended July 14, 1949

Week ended July 15, 1949

Week ended July 16, 1949

Week ended July 17, 1949

Week ended July 18, 1949

Week ended July 19, 1949

Week ended July 20, 1949

Week ended July 21, 1949

Week ended July 22, 1949

Week ended July 23, 1949

Week ended July 24, 1949

Week ended July 25, 1949

Week ended July 26, 1949

Week ended July 27, 1949

Week ended July 28, 1949

Week ended July 29, 1949

Week

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 9, 1949, as reported to THE NATIONAL PROVISIONER:

CHICAGO
Armour, 3,856 hogs; Swift, 1,343 hogs; Wilson, 2,277 hogs; Agar, 8,662 hogs; Shippers, 11,040 hogs; Others, 13,515 hogs.

Total: 19,235 cattle; 1,566 calves; 40,693 hogs; 2,239 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour ... 2,350 528 1,391 2,234
Cudahy ... 1,933 367 503 849
Swift ... 2,139 735 961 5,093
Wilson ... 878 425 938 1,362
Central ... 1,383
Others ... 4,572 14 4,675 768

Total ... 14,240 2,060 8,476 10,306

OMAHA
Cattle Calves Hogs Sheep
Armour ... 5,113 7,577 1,941
Cudahy ... 3,807 3,820 1,139
Swift ... 3,940 4,514 1,139
Wilson ... 2,541 2,810 1,343
Greater Omaha ... 59
Hoffmann ... 53
Rothschild ... 422
Roth ... 116
Kingan ... 1,020
Merchants ... 10
Others ... 11,206

Total ... 17,100 29,927 4,423

E. ST. LOUIS
Cattle Calves Hogs Sheep
Armour ... 2,668 1,512 5,114 5,550
Swift ... 2,921 2,193 5,268 4,641
Hunter ... 473 ... 2,800 124
Hell 1,777 ...
Krey 268 ...
Laclede 812 ...
Sieloff 1,437 ...
Others ... 2,186 518 3,114 513
Shippers ... 2,517 350 18,205 493

Total ... 10,737 4,571 39,285 11,421

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift ... 3,516 240 6,103 4,714
Armour ... 2,283 336 5,985 2,016
Others ... 2,446 144 5,746 ...
Total ... 8,245 740 19,654 6,730

Does not include 134 cattle and 1,186 hogs bought direct.

SIOUX CITY
Cattle Calves Hogs Sheep
Cudahy ... 3,560 40 8,921 ...
Armour ... 3,198 110 8,253 851
Swift ... 2,641 20 2,295 294
Others ... 194 2
Shippers ... 15,876 50 10,556 1,915

Total ... 25,476 240 30,025 3,060

WICHITA
Cattle Calves Hogs Sheep
Cudahy ... 766 480 1,990 1,635
Guggen-
heim ... 283
Dunn ...
Ostertag ... 42 ... 4 ...
Dold ... 44 ... 601 ...
Sunflower ... 21 ... 35 ...
Pioneer ... 78
Excel ... 562
Others ... 506 ... 405 230

Total ... 2,302 480 3,125 1,865

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour ... 1,508 238 1,013 793
Wilson ... 1,458 419 848 877
Others ... 97 2 638 ...
Total ... 3,063 679 2,494 1,670

Does not include 358 cattle, 352 calves, 4,773 hogs and 348 sheep bought direct.

LOS ANGELES
Cattle Calves Hogs Sheep
Armour ... 100 ... 122 ...
Cudahy ... 279 ... 179 ...
Swift ... 214 103 147 ...
Wilson
Acme ... 144 1
Atlas ... 429
Clougherty ... 58 ... 185 ...
Coast ... 269 4 507 ...
Harman ... 268
Luer ... 164 ... 765 ...
Union ... 371
United ... 315 20 109 ...
Others ... 2,680 625
Total ... 5,571 848 2,014 ...

CINCINNATI
Cattle Calves Hogs Sheep
Gall's 358
Kahn's
Lohrey 681 ...
Meyer
Schlachter ... 156 94
National ... 396 3
Others ... 1,329 879 7,063 2,579

Total ... 1,901 978 7,744 2,937
Does not include 1,173 cattle, 1,265 hogs and 249 sheep bought direct.

DENVER
Cattle Calves Hogs Sheep
Armour ... 1,287 61 1,675 2,690
Swift ... 1,381 90 1,644 588
Cudahy ... 842 32 1,926 595
Wilson ... 812
Others ... 2,133 223 1,837 557

Total ... 6,455 406 7,082 4,839

ST. PAUL
Cattle Calves Hogs Sheep
Armour ... 5,305 1,635 9,364 745
Bartunich ... 1,008
Cudahy ... 831 729 120 ...
Rifkin ... 895 19
Superior ... 1,591
Swift ... 5,064 1,545 19,334 492
Others ... 510 1,986 1,617 54

Total ... 15,554 5,914 30,485 1,291

FORT WORTH
Cattle Calves Hogs Sheep
Armour ... 677 1,000 1,173 4,374
Swift ... 1,069 883 582 6,667
Bull ...
Bonnet ... 519 42 110 ...
City ... 502 44 150 ...
Rosenthal ... 331 44
Total ... 3,098 2,013 2,015 11,041

TOTAL PACKER PURCHASES

Week Cor.
ended
July 9 ... week 1949*
Cattle ... 133,076 147,892 94,195
Hogs ... 222,969 248,102 221,595
Sheep ... 61,422 60,403 65,434

*Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., July 14.—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
100-180 lb. ... \$19.00 @ 21.25
180-240 lb. ... 21.00 @ 21.75
240-300 lb. ... 18.00 @ 21.75
300-360 lb. ... 17.00 @ 20.00

Sows:
270-360 lb. ... \$16.50 @ 17.75
400-550 lb. ... 11.25 @ 15.00

Receipts of hogs at Corn Belt markets were:

	This week	Same day estimated	last wk. actual
July 8 ...	35,000	30,500	
July 9 ...	33,000	27,000	
July 11 ...	30,000	Holiday	
July 12 ...	30,000	37,000	
July 13 ...	28,000	30,500	
July 14 ...	33,000	30,000	

LIVESTOCK RECEIPTS

Receipts at major markets, week ending July 9:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 9 ...	195,000	315,000	123,000
July 2 ...	229,000	372,000	142,000
1948 ...	153,000	342,000	115,000
1947 ...	259,000	370,000	205,000
1946 ...	345,000	543,000	184,000

HOGS AT 11 MARKETS, Wk Ended:

	July 9	July 2	1948	1947	1946
	267,000	297,000	280,000	316,000	473,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
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July 9 ...	140,000	267,000	66,000
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United ...	158,000	263,000	67,000
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Others ...	160,000	252,000	60,000
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1947 ...	186,000	272,000	122,000
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1946 ...	240,000	400,000	86,000
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LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended July 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS Up to 1000 lb.	VEAL CALVES	HOGS*	LAMBS Good Handwefted
Toronto	\$21.25	\$22.34	\$80.00	\$27.08
Montreal	21.80	25.80	81.00	27.35
Winnipeg	20.50	21.87	29.85	26.00
Calgary	21.20	22.85	81.75	23.00
Edmonton	20.55	20.05	81.00	23.05
Pr. Albert	20.00	19.50	29.85	21.85
Moose Jaw	...	19.50	29.85	21.85
Saskatoon	19.75	23.60	29.85	24.00
Regina	18.50	20.35	29.85	21.85
Vancouver	18.50	20.35	29.85	21.85

*Dominion government premiums not included.

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NEW YORK 14—Herbert Ohl, 441 W 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

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Hand trucks	Tanks
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Jacketed kettles	Washing machine
Labelers	

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12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.
30—Aluminum jacketed Kettles, 20, 40, 60, 80 gallon.
Used and rebuilt Anderson Expellers, #1, RB, Duo
and Super Duo.
1—Cleveland Meat Grinder, type TE-B, 15 HP
Motor.
2—Anco 3'x6' and 1—Anco 4'x9' Lard Rolls.
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Bariant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletin.

! Save on Brand New Equipment !!

The following equipment is NEW, in original crates and available for immediate shipment at money-saving discounts.

0712—CARTON FORMER & CLOSER: NEW, Peters Senior, available at big discount
0785—FLAK ICE: NEW, York #10, 2 ton model. at big savings
0470—VILTER PAK-ICERS: (3) NEW, 1 ton cap., $\frac{1}{2}$ ton storage bin, 3 HP
compressor, each. \$1870.00
0243—AMMONIA COMPRESSOR: NEW, Frick 8x8, #3800; 7x7, #3100; 6x6, 2500.00
0200—AMMONIA COMPRESSORS: Worthington, NEW, two cylinder, complete except motors: 8x8, #2900; 9x9, #3500; 10x10 4500.00
0711—FIXED PLATE FREEZER: NEW, Frick, for ammonia or cold brine, \$5000.00 original cost. 3850.00
0010—GRINDERS: (8) NEW, Enterprise, 20x20, 24x24, 400.00
0017—GRINDERS: (3) NEW, Enterprise 22x66, belt drive. 245.00
0018—GRINDERS: (2) NEW, Enterprise 22x66, 2 flat pulleys, 4000 to 6000 cap. per hr., $\frac{3}{4}$ dia. plates. 730.00
0782—STUFFER: NEW, Randall, 200#. 85.00
0721—ENTRALL WASHER: NEW, Globe, 22x30, 30 x16", with motor & starter. 1530.00
0781—LIXER: NEW, Rosa, 400#. 925.00
0460—EXPELLER: NEW, Anderson, 925.00
0410—Lion, complete 5500.00
0806—HYDRAULIC PRESS: NEW, Asco, 150 ton 2300.00
0596—HYDRAULIC PRESS: NEW, Globe, 500 ton, model 18-8L, with pump. 5500.00
0592—DRY RENDERING COOKER: NEW, Jordan, 4x10, 20 HP motor & starter. 3500.00
0449—DRY RENDERING COOKER: NEW, Anco, 6x12, all jacketed. Bids requested
0461—HOG: NEW, M.M. Model 13-CD, 15x18, direct drive, less motor. 1600.00
0113—HOG: NEW, CRB M & M, complete with motor, extra knives. 2500.00
0614—HOG: NEW, 15 CRB M & M, 100 HP 900 RPM motor. 7500.00
0518—HOG DEHAIRER: NEW, 10 Star, hand powered throwin & throwout. 1150.00
0502—HOG DISPENSER: NEW, Bess, 1 pound 175.00
0424—ELEVATOR: NEW, Ohio, 3000#. 6'10" x9'11" platform, 5 floors, high speed Bids requested
0428—HOIST: NEW, Yale, 5 ton, 12' lift. 225.00
0922—DROP FINGER CONVEYOR: NEW, 300' Anco #108, complete, 5 HP. 1500.00
0811—CONVEYOR CHAIN: NEW, 1000' Jeffrey #2, 2" rollers, 4" pitch, per ft. 2.00
0508—BLOWER: NEW, 1000#, 10x10x40, 1 ton cap. 650.00
0431—TANKS: (2) NEW, 1000 gal, stainless steel, round, concave bottoms, 3" outlet in center, made of 16 gauge, 4 legs, each. 500.00
0586—TANK TRUCKS: (100) NEW, St. John, 51' long, 28" wide, 18" deep, #12 gauge steel, rubber tired roller 79.65
0569—LIVE STOCK VAN: NEW, 25' long, vacuum brakes, 7' high, can be used as double decker, full rear doors, 4 vents, sliding front doors. 1715.00
0420—BOILER: NEW, Union Iron Works, H.R.T. 72"x18", 150 HP, 150#. 5000.00
0298—BOILER: NEW, Dutco, 25 HP, high pressure, 100#. 2125.00
0035—BOILER: NEW, Steam Master, 50#. 1850.00
0578—KETTLES: (2) NEW, package type, 60 gal, stainless steel, clad with cover, each \$225.00; 60 gal, NEW, Green, same as above 200.00
0009—KETTLES: (25) NEW, Hubert, seamless drawn stainless steel clad, # jacketed 40# WP, 100 gal, hinged covers, each 200.00

Watch for Our Big July Sales Bulletin!

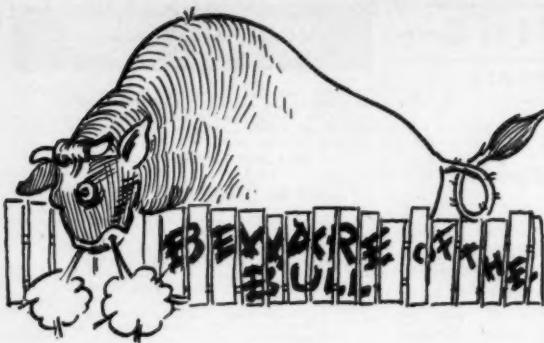
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SPECIALISTS
In Used, Rebuilt and New Packing House
Machinery, Equipment and Supplies



Capper's Farmer says that sometimes even experts can't tell which is dairy meat and which is White Face beef. It cites tests in Texas in which Jersey, Hereford and Jersey-Hereford crossbred steers were fed equivalent rations for 140 days. When sold, of course, the Fort Worth livestock buyers paid more for the Herefords and crossbreds than for the Jerseys. However, in an eating test in which 92 persons participated, the unidentified Hereford beef was preferred by only 48 of the group while 32 "went for" the Jersey beef and 12 couldn't decide. In a later test in which 98 persons partook of unidentified Hereford and Jersey-Hereford crossbred beef, 28 votes were cast for the Hereford, 62 for the crossbred beef and eight were undecided.



Most lovers of fried chicken have always wished for wingless chickens. Now Peter H. Baumann, a veterinary supply salesman and animal husbandry graduate of Iowa State college, claims to have developed—in a laboratory basement in his Des Moines, Ia. home—a chicken without wings and with larger breasts and thicker legs. Baumann describes it as the "nearest thing to a schmoo of anything alive." He said he had spent more than ten years developing the wingless fowl, by inbreeding birds which had a "wingless tendency."



Thieves who took between \$5,000 to \$10,000 of meat from the Crown Meat and Provision Co., Minneapolis, apparently were connoisseurs of meats. The management of the firm told police that only aged beef was taken and the unaged and poorer quality was ignored.



The Florida state experiment station reports that the quality of meat of steers fattened on oranges, citrus pulp and citrus molasses is excellent. In a 120-day experiment the station conducted, the 12 steers fattened gained an average of 306 lbs.



Collier's reports that a recent door-to-door survey, in which 5,000 typical American citizens were asked a number of questions on various subjects, revealed that 64 per cent of them were under the impression that the commodity bought and sold on the floor of the New York Stock Exchange was livestock.

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in this issue of THE NATIONAL PROVISIONER

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

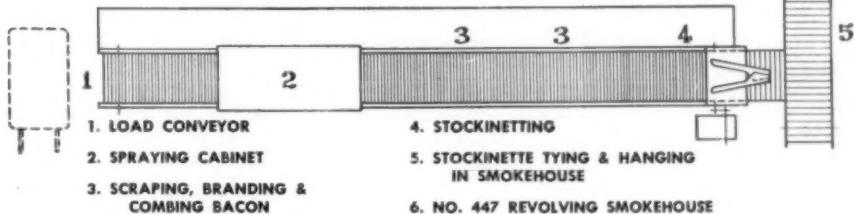
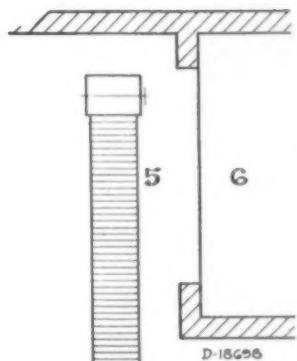
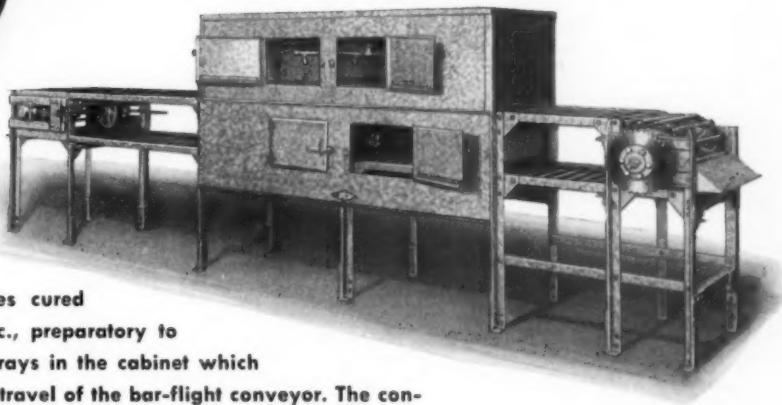
The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



Wash cured meat efficiently

**MEAT
WASHER**
no. 646

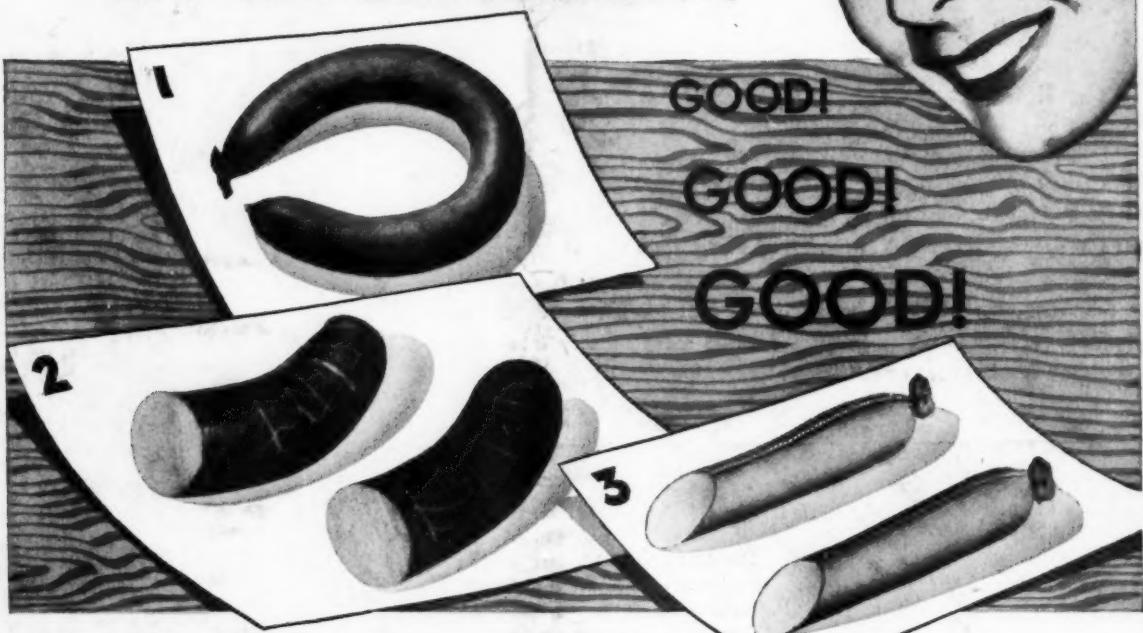
Thoroughly and speedily washes cured hams, bacons, picnics, butts, etc., preparatory to smoking. Washing is done by sprays in the cabinet which are placed above and below the travel of the bar-flight conveyor. The conveyor is usually sufficiently long to provide for scraping, branding, stockinetting and combing bacon. Stockinette tying can be done on another moving top table, and the product hung directly into the ANCO Revolving Smokehouse or onto meat trees.



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YOUR sausage sales often depend upon how your sausage looks to consumers. And because *they see the casings first*, the casings you use become all-important.

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